VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. BRUT

Grape varietal: Glera 100%

Vineyard location area: Loc. Col (Follina) hignt part (riva)

The best grapes of the vintage are chosen for this product, they are normally found in the "Rive" (Hillside vineyards with strong slope)

Altitude: 300 m a.s.l.

Soil type: silty

Orientation and exposure of the vines: east-west terraced for the high slope

Cultivation system: sylvoz and double overturned

Strains / ha: 4000

Yield of grapes q.li/ha: 100 q.li/ha

Harvest period: mid-September

Pressing: soft Sparkling winemaking technique: Charmat method

Malolactic fermentation: no

Maturation duration: 30 days in the bottle before commercialization

Yield of grapes into wine: 70%

Alcohol: 11.50% vol

Sugar residue (g / l):8,5

Total acidity (g / l): 6.00

Ph: 3.20

Dry extract (g / l): 17.5

Aphrometric pressure bar at 20 ° C: 4.50

Pairings: excellent with light appetizers

Serving temperature: 6-8 ° C

Conservation: keep in a cool room, possibly away from light and heat sources

Cases by 6 bottles

Weight: 9.58 Kg. for case

Sizes: 0.75 l and 1,5 l

TECHNOLOGY :The harvest takes place manually in September / October with the grapes at the maximum chemical/organoleptic balance followed by soft pressing and static decantation of the must. Its primary fermentation takes place in steel containers at 18/19 ° C with selected yeasts. The new wine is kept on the "noble lees" for about a month, then clarified and racked into autoclaves for the second fermentation. The refermentation takes place at 16/18 ° C always with selected yeasts and lasts about 25/30 days. The wine is then bottled and left to rest in the bottle for a few weeks.

ORGANOLEPTIC FEATURES:

Color: bright straw yellow

Perlage: very fine and persistent

Bouquet: elegant and complex, with hints of wildflowers and bread crust

Taste: good body, dry, reminiscent of fruity with hints of apple and pear harmony is completed with the right flavor