

BORG COL

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VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. MILLESIMATO DRY

Denomination: Dry vintage sparkling white wine

Vineyard location area: every year the vineyard with the most beautiful grapes is chosen, it is therefore the result of a selection

Altitude: 250 m a.s.l.

Soil type: loamy / clay

Orientation and exposure of the vines: north-south

Cultivation system: sylvoz and double overturned

Strains / ha: 3333

Grape yield q.li/ha: 120 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: 11.00% vol.

Sugar residue (g / l): 21

Total acidity (g / l): 6.00

Ph: 3.20

Dry extract (g / l): 17

Aphrometric pressure bar at 20 ° C: 4.50

Pairings: excellent as an aperitif

Serving temperature: 6-8 ° C

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

Scatole da 6 bottiglie

Cases by 6 bottles

Peso: 8,52 Kg. per scatola

Weight: 8,52Kg.for case

Formati: 0,75 l

Size: 0,75 l and 1,5 l

TECHNOLOGY : The harvest is carried out manually during September and October, selecting grapes that have reached optimal chemical and organoleptic balance. This is followed by gentle pressing and static decantation of the must. Primary and secondary fermentations occur simultaneously in stainless steel tanks through the inoculation of selected yeasts. In this way, the must is transformed into wine while the sparkling process (bubble formation) takes place at the same time. This method allows for the preservation of a natural residual sugar content, derived exclusively from the original sugars present in the grapes. Such an approach is particularly well-suited for producing a Dry sparkling wine, ensuring greater aromatic integrity and natural expression compared to other production methods. The process is completed with bottling and a few weeks of rest in the bottle before release

ORGANOLEPTIC FEATURES :

It is the expression of the vineyard that produced it

Perlage: fine and persistent

Color: pale straw yellow

Bouquet: fruity

Taste: harmonious but slightly sweet.

