

LE FADE - CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

DOCG - EXTRA DRY

Fully in correspondence with the scents. It reveals great balance, depth fullness and elegance.

Wine type	Conegliano-Valdobbiadene Prosecco Superiore DOCG Extra Dry
Production area	Collalto di Susegana
Soil	Clayey
Grape variety	Glera
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	13.500 <u>kilos/ha</u>
Vinification	Soft pressing, without the skins
First fermentation	Static settling and temperature- controlled fermentation in steel tanks
Prise de mousse	30-40 days
Maturation	1-3 months
Sparkling winemaking method	Charmat Method

Alcoholic volume	11%
Residual sugar	14 gr/lt
Pressure	5,20 atm

Perlage	Fine and persistent
Mousse	Rich and thick
Bouquet	Intense and fruity, it reminds to the golden apple and the white acacia flowers.

Food pairing: Shellfish, risotto with spring field grass, sushi and any tannic and traditional cuisine.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C

Available sizes: 0,75 lt.



NUTRITIONAL INFORMATION