

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

DOCG - BRUT

A perfect match with starters and seafood main courses; cold cuts and fine cheeses.

Wine Type	Conegliano-Valdobbiadene Prosecco Superiore DOCG Brut
Production area	Collalto di Susegana
Soil	Clayey
Grape variety	Glera 100%
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	13.500 kilos/ha
Vinification	Soft pressing, without the skins
First fermentation	Static settling and temperature- controlled fermentation in steel tanks
Prise de mousse	30 days
Maturation	2 months
Sparkling winemaking method	Charmat Method

Alcoholic volume	11%
Residual sugar	9 gr/lt
Pressure	5,20 atm

Perlage	Fine and lingering
Mousse	Soft
Bouquet	Perceivable citrusy notes that remind of cedar and white spring flowers.
Taste	The wine is dry and straightforward in line with the Brut type, revealing an uncommon versatility that emphasizes its finesse and elegance

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

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

Available sizes: 0,75 lt - 1,5 lt.



NUTRITIONAL INFORMATION