

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

DOCG - EXTRA BRUT

Ideal as aperitif. It excellently accompanies delicate appetisers, it has the great ability to enhance light but well structured foods

Wine Type	Conegliano-Valdobbiadene Prosecco Superiore DOCG Extra 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	6 months
Sparkling winemaking method	Charmat method
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Alcohol volume	11%
Sugar residue	5,20 gr/lt
Pressure	5,30 atm
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Perlage	Fine e continuous
Mousse	Soft
Bouquet	Fruity, floral and citrusy notes
Taste	Dry, characterised by delicacy and balance

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