

## CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

DOCG - EXTRA DRY

*Particularly suitable to accompany fish dishes, crustaceans, risotto with spring herbs and fresh cheeses.*

<b>Wine Type</b>	Conegliano-Valdobbiadene Prosecco Superiore DOCG Extra Dry
<b>Production area</b>	Collalto di Susegana
<b>Soil</b>	Clayey
<b>Grape variety</b>	Glera 100%
<b>Training system</b>	Sylvoz
<b>Harvest period</b>	10- 20 September
<b>Maximum yield per ha</b>	13.500 kilos/ha
<b>Vinification</b>	Soft pressing, without the skins
<b>First fermentation</b>	Static settling and temperature- controlled fermentation in steel tanks
<b>Prise de mousse</b>	30 days
<b>Maturation</b>	2 months
<b>Sparkling winemaking method</b>	Charmat Method
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<b>Alcoholic volume</b>	11%
<b>Sugar residue</b>	15 gr/lt
<b>Pressure</b>	5,20 atm
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<b>Perlage</b>	Fine and highly persistent
<b>Mousse</b>	Sumptuous and thick
<b>Bouquet</b>	It is wide with hints of white Pulp fruits, acacia and wisteria flowers.
<b>Taste</b>	It reveals refinement and clear mouthfeel. Each sip is accompanied by a powerful pleasure and great balance.
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**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. - 1,5 lt.



NUTRITIONAL INFORMATION