

Prosecco Superiore Brut Docg Conegliano-Valdobbiadene



VINEYARD

Grape: white

Variety: Glera 100%

Production area: Collalto - "Bosco Coste" Hill

Municipality: Susegana(Treviso) - Italy

Year of plantation: 2007

Planting density: 3,000 vines per hectare

Yield: 13,000 kg/ha

Yield per plant: 4.30 kg/vine

Plant spacing: 3.00 x 1.10

Size: 3,00 ha

Growing system: Sylvoz

Soil type: predominantly clay

Harvesting period: last ten days in September

Harvesting: by hand

VINIFICATION

Transportation of grapes by spiral conveyor and destalking-crushing machine to the press

Fining: static cold

Fermentation vat: stainless steel tanks

Fermentation temperature: 16/18°C

Yeasts: selected

Fermentation period: 8/10 days

Malolactic fermentation: no

Sparkling process: base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Charmat method) - 50 days

Maturation period: short, in steel

Bottling: follows sparkling process

TECHNICAL DATA

Name: Prosecco Brut Superiore Docg Conegliano Valdobbiadene

Alcohol by volume: 11.70 %.

Residual sugar: 4,00 g/l

Total acidity: 5,30 g/l.

pH: 3.20

TASTING

Serving temperature: 6/8°C

Foam: creamy mousse, gently fading.

Perlage: fine and persistent.

Colour: pale straw yellow.

Nose: filled with complex aromas, intense and fresh, revealing flavours of pear and apricot yielding delicate floral notes of white flowers backed up by hints of bread of crust and yeast.

Palate: rich to the taste, well-rounded with good structure, elegant and harmonious with an assertive and balanced acidity, sapid, dry with a long and persistent finish.

In the kitchen: Perfect with fried fish, also a good accompaniment to white meats, vegetable souffle's, spinach and ricotta-filled tortelli, fresh cheeses and mature "grana".