



**CONEGLIANO
VALDOBBIADENE**
PROSECCO SUPERIORE
DOCG
EXTRA DRY



TYPE: sparkling white wine

PRODUCTION AREA: Refrontolo

VINES: Glera 100%

VINEYARD ALTITUDE: 200 m. above sea level

SOIL TYPE: medium mixture, with good clay and limestone content

ALCOHOLIC STRENGTH: 11.50% vol.

TRAINING SYSTEM: double overturned

HARVEST: manual

HECTARE PRODUCTION: 130 q./ha

CLIMATE: ideal temperature ranges for the perfect ripeness of Glera grapes, allowing the best expression of its organoleptic potential.

VINIFICATION: white vinification of Glera grapes. Fermentation takes place at a controlled temperature in steel tanks to allow the best fermentation conditions and then rests on the yeast until the time of refermentation in the autoclave. All this to maintain and preserve the organoleptic quality of the grapes. Second fermentation in autoclave for sparkling wine with the "Martinotti" method, also known by the French name "Charmat".

TASTING NOTES: straw yellow with greenish reflections. Expressive elegance in the olfactory accompaniment of fruity aromas of apple, grapefruit, lemon, pear, embraced by the floral of wisteria. On the palate it manifests itself in all its balance that allows us to appreciate it for its marked elegance, fragrance and harmony.

RECOMMENDED PAIRINGS: savory pies, canapés, first courses, fish dishes.

SERVING TEMPERATURE: 6-8 °C

BOTTLES PER CARTON: 6

SIZE: 75 cl



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