

VALDOBBIADENE PROSECCO SUPERIORE DOCG Brut Millesimato

Grapes: Glera

Valdobbiadene Prosecco Superiore Docg Brut is the ambassador of the magnificent hills north of Venice, a UNESCO World Heritage site, where the grapes of this Prosecco ripen. The wide temperature changes between day and night create an ideal microclimate that gives the wine a characteristic refinement, a pleasant freshness and an intense aroma of golden apple and acacia flowers.

TECHNICAL SHEET

NAME OF THE WINE: Valdobbiadene Prosecco Superiore DOCG Brut Millesimato.

GRAPES: Glera.

PRODUCTION AREA: Colvendrame estate, which is on the hills of Refrontolo, between Conegliano and Valdobbiadene, a UNESCO World Heritage site, in the heart of the "Denominazione di Origine Controllata e Garantita" (DOCG) area for Prosecco. Colvendrame is the name of the hilly area where this vineyard is located. It has an excellent exposition to the sun and the climate is ideal for vine growing.

ALTITUDE: 200-350 m.

SOIL: it has the ideal structure for vine growing, with a high percentage of clay. It is particularly rich in tufa, which characterises the wine.

CLIMATE: mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 3.333 vines per hectare trained with "casarsa" system.

YEAR OF THE PLANTATION: 2017.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: middle of September, by hands in small cases.

VINIFICATION: pressing of the entire grapes and at controlled temperature
SECOND FERMENTATION: the second fermentation is carried out with the "Italian method" in pressured tanks.

TASTING CHARACTERISTICS: fine and persistent perlage, light straw yellow colour, with greenish hues, fruity bouquet with intense scents of golden apple and acacia flowers, medium body, smooth, with a great personality.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: ideal as an aperitif and in any occasion that requires a toast.

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

ALCOHOL CONTENT: 11-11,5% by vol. (it depends on the vintage).

RESIDUAL SUGAR: 8 g/l.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 103x270.

BOTTLE AND CASE WEIGHT kg (full): 1,50 kg/bt, 9,3 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 14 cases, 98 cases per pallet, 588 bottles.

CASE SIZE mm (length x width x height): 308x210x280.

