



BORGIO ANTICO

Viticoltori in Conegliano

1935



CONEGLIANO VALDOBBIADENE PROSECCO FRIZZANTE "NISÀ" DOCG

TERRITORY

Grapes: 100% Glera

Location: Ogliaio di Conegliano

Soil type: moraine - clayey with the presence of limestone

Altitude: 120 m a.s.l.

HARVEST AND VINEYARDS

Harvest: manual

Period: early September

Age of vineyards: 15/20 years

Planting density: 3,300 vines/ha

Training system: Guyot - double upside down

WINERY

Vinification: exclusively manual harvest, soft pressing of the whole grapes, cold cleaning of the musts with the start of fermentation at 16 °C with selected yeasts. After fermentation, 2/3 racking is carried out to eliminate the coarser lees and then a stop is made in cement with noble lees.

This process serves to increase the structure of the wine and limit the use of sulphites.

Secondary fermentation: in autoclave according to the Martinotti - Charmat method. Filtered and bottled with a pressure of 2.5 atmospheres.

Aging: in autoclave for 1-2 months, then in bottle.

ORGANOLEPTIC CHARACTERISTICS

The product presents itself to the eye with a pale straw yellow hue, bright and lively. The bubbles are fine and persistent. The sense of smell is characterized by elegance and finesse, it is well defined and precise. It highlights fresh floral and fruity aromas. On the palate it is curious, preservable with a beautiful creamy sensation, effect of fine bubbles.

COMBINATIONS

Ideal for the whole meal and for aperitifs.

FLORAL	●	●	●	●	●
FRUITY	●	●	●	●	●
SOFTNESS	●	●	●	●	●
SAPIDITY	●	●	●	●	●
FOAM	●	●	●	●	●



Aroma:

Apple, pear and flower perceptions



Bottles produced:

10,000 bottles of 0.75 l
Box of 6 bottles



Temperature:

8/10 °C



Alcohol content:

11% vol



Acidity:

5.8 gr/l



Residual sugar:

10 gr/l

