



BORGO ANTICO

Viticoltori in Conegliano

1935



PROSECCO DOC ROSÉ BRUT

Linea "Le Spezie"

TERRITORY

Grapes: 85% Glera, 15% Pinot Noir

Location: Ogliano di Conegliano and Ponte delle Alpi, alpine - pre alpine area

Soil type: moraine - clayey

Altitude: 120/400 m a.s.l.

HARVEST AND VINEYARDS

Harvest: manual in box

Period: beginning of September for Glera and end of September for Pinot Noir

Age of vineyards: 10/20 years

Planting density: 3,500 vines/ha

Training system: Guyot - double upside down

WINERY

Vinification: soft pressing of whole white and red grapes. Cold cleaning of the musts with the start of fermentation at a temperature of 16 °C with selected yeasts, which lasts about 10/12 days. At the end of fermentation, after 2-3 rackings, the wine is constantly reassembled to facilitate the lysis of the yeasts, a technique that serves to increase the aromaticity of the wine and its shelf life, without the use of sulphites. After about 4 months of aging, the product is assembled according to the disciplinary of 15% with Pinot Noir which has meanwhile undergone the same processing as the white.

Secondary fermentation: according to the Martinotti-Charmat method in autoclave. Filtered and bottled with a pressure of 5 atmospheres.

Aging: 2-3 months in autoclave.

ORGANOLEPTIC CHARACTERISTICS

At the sight it looks like a wine with a beautiful soft pink color. On the nose you can perceive notes of flowers and fruit in which stands out in particular the wild strawberry. On the palate it is intense, dry and with a very fine perlage.

COMBINATIONS

Fantastic with gourmet pizza, pasta dishes, vegetable soups and both red and white meats.



Aroma:

Flowers and fruit, the wild strawberry stands out



Bottles produced:

7,000 bottles of 0.75 l
Box of 6 bottles



Temperature:

8/10 °C



Alcohol content:

11.5% vol



Acidity:

6.2 gr/l



Residual sugar:

7 gr/l

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