



# CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

### **TERRITORY**

Grapes: 100% Glera Location: Treviso hills Soil type: moraine - clayey Altitude: 120 m a.s.l.

### HARVEST AND VINEYARDS

Harvest: manual Period: mid-September Age of vineyards: 15/20 years Planting density: 3,500 vines/ha

Training system: Guyot - double upside down

### **WINERY**

Vinification: exclusively manual harvest, soft pressing, cold cleaning of the musts with 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 steel with noble lees with the batonage technique. This process serves to increase the structure of the wine and limit the use of sulphites.

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

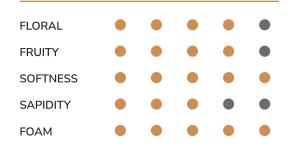
Aging: 2-3 months in autoclave.

## ORGANOLEPTIC CHARACTERISTICS

Straw yellow color, fine and persistent perlage, on the palate it is soft and persuasive. The flavor and aftertaste leave the palate "clean".

### **COMBINATIONS**

Thanks to its persistence and its flavor it goes well both throughout the meal and with fish dishes, white meat. Excellent as an aperitif.







# Aroma:

White flowers of acacia, apple, pear



# **Bottles produced:**

20,000 bottles of 0.75 l 500 bottles of 1.5 l Box of 6 bottles



# Temperature:

8/10 °C



## **Alcohol content:**

11.5% vol



# Acidity: 5.7 gr/l



# Residual sugar: 16 gr/l