



BORGH ANTICO

Viticoltori in Conegliano

1935



CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. 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-Charvat 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

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

