



BORGIO ANTICO

Viticoltori in Conegliano

1935



CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. MILLESIMATO BRUT

TERRITORY

Grapes: 100% Glera

Location: Ogliaio di Conegliano

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 of the whole grapes and partial destemming with subsequent cryomaceration technique for 10 hours at a temperature of 5/6 °C. Start of the first fermentation at temperatures of 15/16 °C for 10/12 days in order to preserve the primary aromas. Stop on the fine lees until the moment of second fermentation.

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

The wine has a straw yellow color and an extra fine and persistent perlage. The taste has a dry, decisive taste of fruit and white flowers leaving a dry and inviting palate for another sip.

COMBINATIONS

Ideal throughout the meal, especially combined with fish dishes or white meats, risottos, soups, cold cuts. Excellent as an aperitif.



Aroma:

Acacia, apple and pear flowers



Bottles produced:

30,000 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:

7 gr/l

| | | | | | |
|----------|---|---|---|---|---|
| FLORAL | ● | ● | ● | ● | ● |
| FRUITY | ● | ● | ● | ● | ● |
| SOFTNESS | ● | ● | ● | ● | ● |
| SAPIDITY | ● | ● | ● | ● | ● |
| FOAM | ● | ● | ● | ● | ● |

