



SANFELETTO
CASA VINICOLA

TECHNICAL DETAILS

“SAN PIERO”

RIVE DI SAN PIETRO DI FELETTO
CONEGLIANO VALDOBBIADENE DOCG

PROSECCO SUPERIORE
MILLESIMATO BRUT

GRAPE VARIETY Glera 100%

VINEYARD LOCATION San Pietro di Feletto, on the summit of the Feletto hilly ridge, in the Borgo Antiga hamlet, 280 meters a.s.l.

SOIL TYPE The area of the Feletto is geologically different from the rest of the Denomination as here the soil, derived from the seabed's lift, evolved over time achieving a peculiar composition, called "ferretto" (from "ferro", iron). Over time, the slow and continuous water infiltration transformed the iron minerals contained in the ground in oxides, featuring a typical bloody red appearance. The result is a layer of red soil which is characterized by a marked acidity and lack of nutritional elements. This poor and acid substratum is responsible for stimulating the vines to absorb some specific micro substances which contribute to the creation of extremely peculiar and elegant aromas in the wine.

GRAPE PICKING Exclusively by hand

VINIFICATION Soft crushing, followed by a gentle pressing by an under-vacuum wine pressing machine and the immediate dripping of the must. All the production process is carried out under inert atmosphere.

FIRST FERMENTATION Static sedimentation of the must at low temperatures; then, transfer of the must to the fermentation tanks. The fermentation is performed under a controlled environment, using selected yeasts. The wine is then decanted several times to achieve a natural clarification.

SECOND FERMENTATION In autoclave at 16° C for 2 months. After the fermentation, the wine rests for some time at low temperatures for maturation and stabilization before being bottled. All the process is carried out under inert atmosphere, with no contact with the oxygen in the air. This allows to reduce dramatically the quantity of sulphites needed for preservation, obtaining a healthier and long-lasting wine.

APPEARANCE Lucid, straw yellow color, with a fine, persistent and intense perlage

BOUQUET Delicate fragrance of wisteria and acacia, with citrus and verbena marks. The fruity scents remind of williams pear, white peach and apricot.

TASTE It immediately releases a pleasant, acidic freshness, enhanced by rich and creamy effervescence. This sensation is then balanced by an unexpected velvety softness. The bouquet aromas are confirmed in the taste, with elegant floral and fruity notes which are perfectly combined with a marked minerality.

PAIRING Extroverted sparkling wine, a perfect mate for the occasions. Its low residual sugar content makes it excellent as an aperitif, but it matches magnificently appetizers and main courses of fish, shellfish and crustaceans, delicate vegetarian soups and fresh, tasty cheese.

STORAGE In a cool and dry cellar, away from heat and light. The bottles shall be stored vertically. Do not leave in the fridge too many days.

SERVING TEMPERATURE 5-7° C.

GLASS Tulip glass with conic-shaped bottom.

MAIN TECHNICAL DATA	Pressure	5 Bar
	Alcohol	12 % vol
	Total acidity	5,5 g/L
	Residual sugar	5 g/L

