



SANFELETTO
CASA VINICOLA

TECHNICAL DETAILS

BOSCO DI FRATTA

VALDOBBIADENE DOCG

PROSECCO SUPERIORE

MILLESIMATO EXTRA BRUT

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| VARIETY | Glera. Only the best grapes, carefully selected |
| PRODUCTION AREA | FELETTO hilly areas, between Conegliano and Valdobbiadene (Eastern Veneto) |
| POSITION | Open hills |
| AVERAGE ALTITUDE | 250-300 metres above sea level |
| SOIL TYPE | Moraine, partly alluvial, ferrous, poor in organic substances |
| TRAINING SYSTEM | Sylvoz or Guyot rows, with thick placing layout |
| HARVEST | End of September |
| GRAPE PICKING | By hand, in crates |
| VINIFICATION | Soft crushing of the entire grapes with an innovative under vacuum wine press. Immediate dripping of the must and static sedimentation at low temperature |
| FERMENTATION | Under controlled temperature, with addition of selected yeast |
| SECOND FERMENTATION | In pressure tanks (Charmat method) for 60 days, fermenting at low temperature (14° C) until the exhaustion of almost all the sugar |
| APPEARANCE | Straw yellow with greenish highlights. Abundant and evanescent froth. Very fine and persistent perlage |
| BOUQUET | Elegant, reminiscent of wisteria, acacia blossom, green apple and citrus fruits |
| TASTE | Delicate, agreeably acidulous, intensely fruity. Very refined product, dedicated to connoisseurs who look for a highly dry sparkling wine. To be enjoyed for his essential elegance and refinement, without any sweet interference |
| FOOD MATCHES | Excellent as an aperitif and for convivial moments, perfect with appetizers, light dishes and especially boiled fish |
| PRESERVATION | In a cool and dry cellar, away from heat and light, bottles stored vertically. Do not leave in the fridge too many days |
| SERVING TEMPERATURE | 5-6° C |
| GLASS | Tulip glass with conic-shaped bottom |
| MAIN ANALYSIS DATA | Pressure 5 Atm Alcohol 12.0% vol Acidity 6 g/L Sugar traces |

