



TECHNICAL DETAILS

BOSCO DI FRATTA

VALDOBBIADENE DOCG

PROSECCO SUPERIORE

MILLESIMATO EXTRA DRY

VARIETY	Glera 100%. 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	Exclusively 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 50 days fermenting at low temperature (14°C)	
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.	
FOOD MATCHES	Very versatile sparkling wine. It is our ideal mate during the aperitif and convivial moments. Excellent with light dishes, such as soups, white meat and delicate fish dishes. Perfect with desserts.	
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	11.5% vol
	Acidity	5.5 g/L
	Sugar	13 g/L

