



## TECHNICAL DETAILS

# CONEGLIANO-VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

VARIETY	100% Glera
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 September
GRAPE PICKING	By hand, in crates
VINIFICATION	Soft crushing with pneumatic wine 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 50-60 days fermenting at low temperature (14-16°C)
APPEARANCE	Straw yellow with greenish highlights. Abundant and evanescent froth. Very fine and persistent perlage
BOUQUET	Elegant, reminiscent of wisteria and acacia blossom, green apple and citrus fruits.
TASTE	Delicate, agreeably acidulous, intensely fruity.
FOOD MATCHES	A very extroverted wine, perfect as an aperitif and during your most 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	5-7°C
GLASS	Flute glass or better tulip glass with conic-shaped bottom
MAIN ANALYSIS DATA	Pressure 5 Atm Alcohol 11.5% vol Acidity 5,5-6 gl Sugar 13 gl

