



TECHNICAL DETAILS

BOSCO DI FRATTA

VALDOBBIADENE DOCG

PROSECCO SUPERIORE

BRUT MILLESIMATO

VARIETY	Glera 100%. Only the best grapes, carefully selected	
PRODUCTION AREA	Hilly areas, between Conegliano and Valdobbiadene (Eastern Veneto)	
POSITION	Open hills	
AVERAGE ALTITUDE	250-300 metres above sea level	
SOIL TYPE	Moraine, ferrous, poor in organic substances	
TRAINING SYSTEM	Sylvoz or Guyot rows, with thick placing layout	
HARVEST	Mid/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 50/60 days fermenting at low temperature (16°C)	
APPEARANCE	Straw yellow with greenish highlights. Abundant and evanescent froth. Very fine and persistent perlage	
BOUQUET	Elegant and complex. Dominated by floral fragrances such as wisteria and citrus, accompanied by classic notes of white fruit. Delicate, agreeably acidulous, intensely fruit	
TASTE	On the palate, it echoes the fruity sensations of the bouquet, enhanced by a seductive, rich, and creamy effervescence. A fine balance between acidity and sugars lends a pleasant smoothness that invites another sip. The firm and persistent finish also reveals a subtle and enjoyable mineral note.	
FOOD MATCHES	Excellent for any occasion, it pairs well with light first courses, baked fish, fried foods, delicate meats, and flavorful cheeses. Superb 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. Improves in its second year of life.	
SERVING TEMPERATURE	5-6° C	
GLASS	Tulip with a conical bottom	
MAIN ANALYSIS DATA	Pressure	5 Atm
	Alcohol	11.5% vol
	Acidity	5.5 g/L
	Sugar	9 g/L

