



# CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE

*Denominazione di Origine Controllata e Garantita*

EXTRA DRY



## LOCATION OF THE VINEYARD

Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

## GRAPE VARIETIES

Glera (min. 85%), suitable for making Prosecco Conegliano Valdobbiadene DOCG + Verdiso / Bianchetta (up to 15%).

## VINIFICATION AND SPARKLING WINEMAKING

Grapes harvested exclusively by hand. Soft pressing of the grapes with a horizontal pneumatic pressing machine. Fermentation of the free-run must at controlled temperature of 16-18 °C. The obtained wine is left to age in stainless steel tanks until the following spring.

The sparkling wine making process, with the Martinotti-Charvat method, takes place slowly in autoclaves for about 45 days at a controlled temperature with the addition of selected yeasts to preserve its delicate sensory properties.

## ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS

Bright straw-yellow colour, fine and persistent perlage. Aromas of white fruits and white flowers that fades into delicate citrus notes.

The delicate softness given by its residual sugar is balanced by a fresh and savoury finish.

Excellent as an aperitif, it goes well with seafood dishes, legume soups, pasta with delicate combinations of seasonal vegetables, fresh cheeses, and white meats.

The serving temperature is 6-8 °C.

## ALCOHOL CONTENT

11.50% vol.

## ALLERGENS

Contains sulphites.

## AVAILABLE SIZES

0.75 lt bottle.

