

Prosecco Superiore di Valdobbiadene D.O.C.G. Frizzante

GRAPES:	Glera
PRODUCTION ZONE:	Valdobbiadene
ALTITUDE:	300 – 500 m (655 - 640 ft) above sea level
TYPE OF SOIL:	Of glacial origin, with little depth
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	2.200 - 3,500 vines per hectare
HARVEST PERIOD:	The second half of September
ALCOHOL LEVEL:	11,50 % vol.
SERVING TEMPERATURE:	8° - 10° C (46° – 50° F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

The must is fermented in the zone of origin, using traditional techniques but with the aid of new technology. Before starting off the second fermentation, the wines from various suppliers are blended together in order to obtain a cuvée with the characteristics of rounded fruit, appealing aromas and overall harmony. This base wine is then put into pressurized tanks together with selected yeasts at a controlled temperature of around 14 °C (57°F) for two weeks, until the desired pressure is obtained (around 2.5 bars). Once these conditions have been reached, the temperature is reduced abruptly and the wine is left to mature and evolve in contact with its lees for a few weeks.

TASTING NOTE

This is a fresh and youthful wine with a pale straw yellow color and greenish highlights. On the nose one detects floral aromas (of wisteria and acacia blossom) and fruity notes of Rennet apples and lemons: all of these scents are heightened by the CO₂, which provides a fine, delicate perlage. On the palate, the Prosecco Frizzante is rounded and well-balanced, with an attractive dryness that comes from the wine's well-integrated, crisp acidity.

SERVING SUGGESTIONS

Perfect served at 8°–10 °C (46°–50°F) as an aperitif, or with hors d'oeuvres and fairly delicately flavored pasta and rice dishes.

