

## Prosecco Superiore di Valdobbiadene D.O.C.G. Brut

GRAPES :	Glera
PRODUCTION ZONE:	Valdobbiadene
ALTITUDE:	300 - 500 m (385 – 1,640 ft.) above sea level
TYPE OF SOIL:	Of glacial origin, with little depth
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	1,800 - 3,500 vines per hectare (730 - 1,415 per acre)
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 base wine is put into pressurized tanks for the prise de mousse. There it ferments for 18-20 days, with the aid of selected yeasts, at a controlled temperature between 14° and 16° C (57° - 61° F). When the desired pressure has been obtained (around 6 bars), the wine is chilled to - 4° C in order to arrest the fermentation and encourage stabilization. The sparkling wine is then kept at a controlled temperature of 8°-10° C (46°-50° F) for at least a month, in order to favor its natural maturation in contact with the yeasts that have deposited on the bottom of the pressurized tank. At the end of this phase, filtration and isobaric bottling is carried out.

### TASTING NOTE

A sparkling wine with a clean, pleasantly fruity bouquet, reminiscent of rennet apples and peach blossom. Its flavor is rounded and well-balanced.

### SERVING SUGGESTIONS

Perfect as an aperitif, it is ideal with fish or cheese appetizers, or even with a meal of delicately flavored dishes.

