

Prosecco Superiore di Valdobbiadene D.O.C.G. Extra Dry

GRAPES :	Glera
PRODUCTION ZONE:	Valdobbiadene
ALTITUDE:	300 – 500 m (655 – 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

Pale straw yellow in color, with a fine mousse. Its bouquet displays good intensity and is slightly aromatic, with hints of renet apples. It has very soft fruit on the palate, supported by good acidity and tanginess and an easy-drinking style.

SERVING SUGGESTIONS

Excellent as an aperitif, it also makes a good base for fruit-flavored cocktails or can be enjoyed at the end of a meal with dry pastries.

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