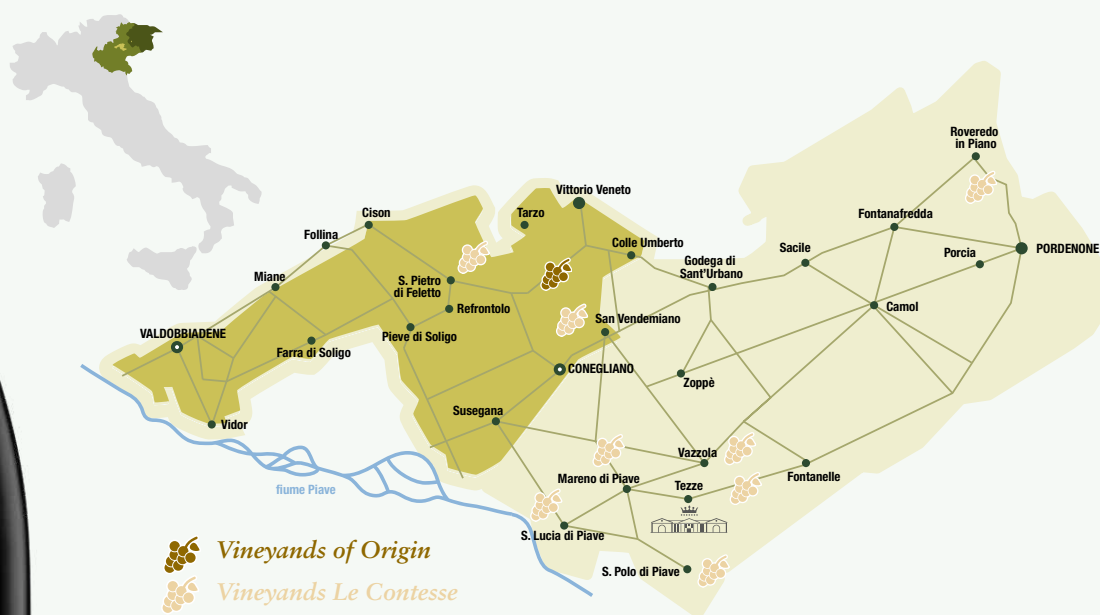




Conegliano Valdobbiadene prosecco superiore D.O.C.G. Millesimato ExtraDry



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: Conegliano Valdobbiadene;

Altitude: 200 m. above sea level.

Soil composition: calcareous and clay.

Grape variety: Glera.

Growing system: Sylvoz.

Harvest time: second half of September.

Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 11 % vol.

Residual Sugar: 15 g/l.

Perlage: fine and long.

Color: soft straw yellow.

Aroma: fruity notes of Golden apple, Williams pear, floral notes of acacia flower and wisteria.

Bouquet: savory, fresh and harmonious, very elegant.

Serving: serving chilled at 6-8°C.

Serving suggestions: excellent as an aperitif. Thanks to its versatility, it is a suitable wine for any occasion. To be tried with fish dishes.