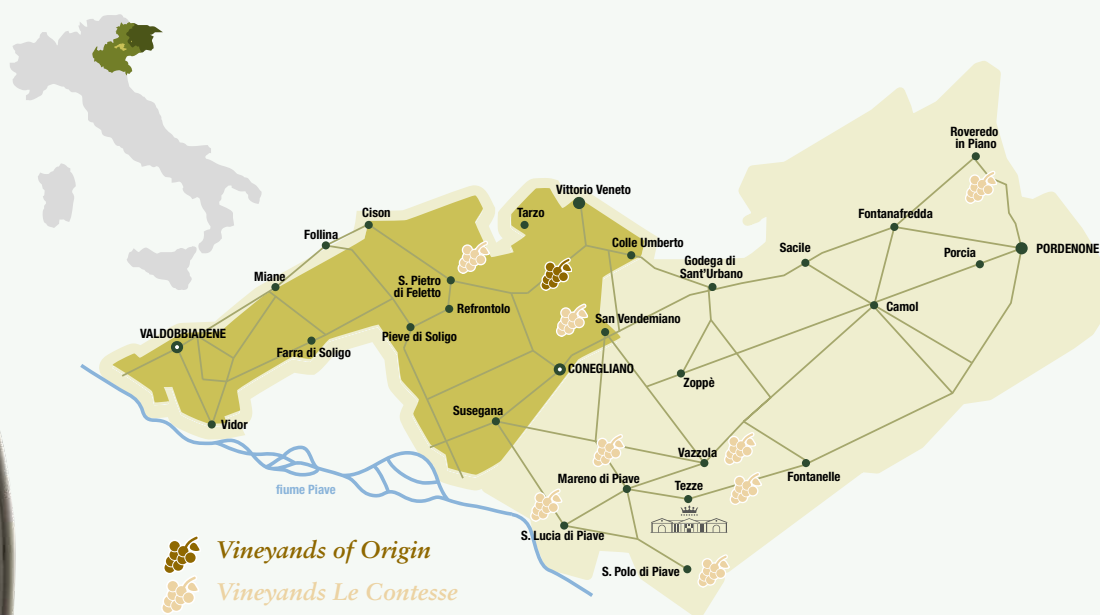


Porta Leone



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



 Vineyards of Origin

 Vineyards Le Contesse

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.