



CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita
MILLESIMATO - EXTRA DRY



AGRONOMICAL DATA

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.



ANALYTICAL DATA

- 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.

Available formats: 750 ml bottle.



TASTING

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.



Scheda prodotto multilingue
Multilingual product sheet



www.portaleonewine.com

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