

## Conegliano Valdobbiadene prosecco superiore D.O.C.G. Brut



### Product description

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



0,750 lt

**Vineyard location:** Conegliano hills.

**Altitude:** 200 MASL

**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:** 10 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 ad 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.