

VALDOBBIADENE PROSECCO SUPERIORE DOCG

TRANQUILLO “logo del vecio”

A wine of aromatic composure, as a result of using grapes from the best vineyards, the most exposed land, and the most geologically complex land. It is a wine of “maturity”, at a time when bubbles prevail. This is the original Prosecco before bubbles existed, dry and complex for the lovers of classic wine.



COLOUR

Brilliant straw yellow with greenish hues.

NOSE

Delicate scent of rose, green apple and pear.

TASTE

Enveloping, slightly rough, persistent.

FOOD PAIRINGS

It goes well with all white meat and fish dishes, quick snacks and pit stops at the tavern downstairs.

TECHNICAL-IDENTIFICATION CHARACTERISTICS

Production area

Santo Stefano, Riva del Vecio.

Grape varieties

Glera, Perera.

Soil features

Calcareous clay. Good drainage of rain water.

Vineyard

50% hills slope, altitude 250/290 meters above sea level, average age 50 years old, south facing. Vines per acre 618 plants/acre (2,500 plants/hectare)

Training system

Double Guyot.

Bunch

Loose bunches.

Harvest

Manual, September 20 - October 15.

Temperature of Vineyard

Average April/October, 17.8 °C /64°F .

Yield per hectare

215 Bushels/acre (135 quintales/hectare)

Vinification process

Soft pressing of the grapes, fermentation at constantly controlled temperature with cultured yeasts. Contact with fine

lees in stainless steel for 3 months.

CARATTERISTICHE ANALITICHE

Alcool

11,5% Vol

Residual sugar

0 gr/lit

Total acidity

6 g/lit

SHELF LIFE AND SERVING SUGGESTIONS

Recommended glass

white wine glass broad-based and narrow.

Service temperature

6-8 °C /42 - 48 ° F

Storage

Store in a cool place, protected from heat and light.