

DOCG
VALDOBBIADENE
PROSECCO
SUPERIORE

MILLESIMATO DRY

A sparkling wine of the latest generation of cuvées from our vineyards in Santo Stefano, which is enhanced by the freshness and aromatic complexity. Its production is closely related to the seasonal trend. Thus the number of bottles may vary from vintage to vintage depending on the outcome of the harvest which has to be of superior quality.



COLOUR

Straw yellow color, minute and persistent perlage.

NOSE

Intense with hints of ripe pear and white flowers.

TASTE

Fresh and sweet.

FOOD PAIRINGS

This is the tasty companion of pleasant moments of conviviality. It accompanies the light and fresh dishes and every summer break of relaxation and festivity.

TECHNICAL-IDENTIFICATION CHARACTERISTICS

Production area

Santo Stefano, I Balcon, Marai

Grape varieties

Glera, Bianchetta, Verdiso

Soil features

Calcareous clay. Good drainage of rain water.

Vineyard

25% hills slope, altitude 250/300

metres above sea level, average age 60 years, facing south. Vines per acre 618 plants/acre (2,500 plants/hectare)

Training system

Guyot.

Bunch

Loose bunches

Harvest

Manual, September 20- October 20

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. Second fermentation: Charmat or Martinotti method in stainless steel pressurized tanks, at controlled temperature.

Secondary fermentation

Charmat or Martinotti method in

stainless steel pressurized tanks, at controlled temperature.

Cycle length: 50-60 gg

ANALYTICAL CHARACTERISTICS

Alcohol: 11% Vol

Residual sugar: 20 gr/lt

Total acidity: 6 g/lt

SHELF LIFE AND SERVING SUGGESTIONS

Recommended glass

White wine glass, medium-wide base and narrow apex.

Service temperature

6-8 °C./42 - 48 ° F

Storage

In a cool place, protected from heat and light.