

## SESTO SENSO

Valdobbiadene DOCG  
 DRY

PRODUCTION AREA	—	Valdobbiadene
VARIETY	—	96% Glera, 2% Bianchetta, 2% Perera
ELEVATION	—	200–500 m asl
GROWING METHOD	—	Modified double arched cane
VINE DENSITY	—	3,500 plants per hectare
PRODUCTION PER HECTARE	—	13,500 kg/ha
HARVEST	—	September–October
VINIFICATION	—	White soft pressed
PRIMARY FERMENTATION	—	Controlled temperature flotation and fermentation
BASE WINE MATURATION IN STEEL	—	At least six months
PRISE DE MOUSSE	—	30–40 days
SECONDARY FERMENTATION	—	'Charmat method' second fermentation in large containers
AGING IN BOTTLE	—	1–3 months
ALCOHOL	—	11.5% vol.
RESIDUAL SUGAR	—	19 g/l
PRESSURE	—	5 atm
STORAGE	—	Keep in a cool place with constant humidity, away from light
ORGANOLEPTIC CHARACTERISTICS		
APPEARANCE	—	Elegant, fine lingering perlage; soft yellow colour with greenish highlights
FROTH	—	Creamy
NOSE	—	Ripe citrons and lemons, aloe, wisteria, peaches, apples, marzipan, liquorice powder, hay and butter
FLAVOUR	—	Rich, elegant and well-balanced
SIZES AVAILABLE	—	0.75 L – 1.5 L Magnum 3 L Jeroboam



# Andreola

## TERROIR

Sesto Senso is a true blend, a sparkling wine made by uniting five different varieties of Valdobbiadene DOCG by Andreola, from the estate's vineyards ideal for this type of wine.

Its flavour can be fully appreciated when you have a clear idea of all aspects of our quality pyramid and production philosophy, having taken the sensorial route that reveals the wealth of diversity of the Valdobbiadene DOCG production area, including the vineyards from which Andreola receives the grapes that give this delicious wine all its distinctive characteristics.

This sparkling wine expresses and exalts the value of soil containing varying amounts of calcareous marl, sandstone and conglomerate rocks, from which it draws energy and finesse, qualities typical of the Rive and steep slopes of Dirupo.

With this wine, Andreola means to show that five wines expressing an outstanding territory, rich in diversity due to elevation, microclimate and geological origins of the soil, can come together in one bottle and reveal a sixth expression in the glass, containing all the strong points of the individual ingredients involved.

## TASTING NOTES

The result of the many diverse aspects of an outstanding territory, the strong point of Sesto Senso is its full-bodied sensation on the nose and in the mouth.

Its colour is soft yellow with greenish highlights; in the glass the perlage is subtle, lively and lingering and the froth is elegant and luscious. A myriad of scents tumble over each other; ripe lemons and citrons, aloe, wisteria, peaches, apples, marzipan, liquorice powder, hay and butter. Sweetness and sapidity are perfectly balanced and in the mouth it is richly exciting and full of harmonious sensations. Pure pleasure, this versatile wine is delicious with dry pastries or spicy food.

Recommended serving temperature 6-8 °C.

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