

MILLESIMATO

DRY

Valdobbiadene Prosecco Superiore DOCG Millesimato

HOW TO DESCRIBE
ON WINE LIST

Millesimato
Valdobbiadene Prosecco Superiore Docg - Dry

Delicate fine perlage, persistent and vivacious, with a notes incorporating fragrances of peach, apricot and exotic fruit, completed by a very delicate floral scent. Suitable for cream-free desserts. Best served at 10-12 °C.

AREA OF ORIGIN	—	Valdobbiadene
VARIETIES	—	100% Glera
ALTITUDE	—	300 a.s.l.
TYPE OF SOIL	—	Clay with sandstone subsoil
GROWING METHOD	—	Modified "cappuccina"
PLANT DENSITY	—	3.500 plants per hectare
PRODUCTION PER HECTARE	—	135 q/ha
HARVEST PERIOD	—	September-October
WINEMAKING	—	Off skins by gentle pressing
PRIMARY FERMENTATION	—	Static decantation and temperature controlled fermentation
FOAMING	—	30-40 days
FINING	—	1-3 months
SPARKLING WINEMAKING METHOD	—	Refermentation in big tanks "Charmat Method"
ALCOHOL BY VOLUME	—	11% vol
RESIDUAL SUGAR	—	24 g/l
PRESSURE	—	5 atm
STORAGE	—	Bottles should be kept in a cool and dark place

ORGANOLEPTIC FEATURES

PERLAGE	—	Fine and persistent
MOUSSE	—	Creamy
BOUQUET	—	Scents of rose, citrus fruit, acacia, peach and apple
TASTE	—	Elegant and aromatic
AVAILABLE FORMATS	—	0,75 L - Magnum 1,5 L

