

SESTO SENSO

DRY

Valdobbiadene Prosecco Superiore DOCG

HOW TO DESCRIBE
ON WINE LIST

Sesto Senso
Valdobbiadene Prosecco Superiore Docg - Dry

“Sesto Senso” is a blend in the real sense of the word, a spumante born from the synthesis of 5 different territorial expressions of Andreola's Valdobbiadene DOCG, fruit of the most qualified vineyards of the estate, from the unique quality of the Rive steep slopes of Dirupo.

AREA OF ORIGIN	— Valdobbiadene
VARIETIES	— 96% Glera - 2% Bianchetta - 2% Perera
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	— 11,5% vol
RESIDUAL SUGAR	— 19 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 - Jeroboam 3 L



Produced and converted to sparkling wine on premise by Azienda Agricola Andreola di Stefano Pola - Col San Martino - Farra di Soligo (TV) - Italia
Produced in Italy - contains sulphites

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