

# VALDOBBIADENE PROSECCO SUPERIORE **DOCG** EXTRA DRY



## TECHNICAL SHEET

**Production Area:** Valdobbiadene, Vittorio Veneto

**Soil:** calcareous, clayey

**Grapes:** Glera (known as Prosecco) 100%

**Harvest:** Manual, with selection of the grapes.

**Winemaking:** Soft pressing with automatic presses membrane, settling of must and fermentation at controlled temperature (18 °) with selected yeasts. Maturation on yeast (lees) in stainless steel tanks for about three months. The sparkle Italian method with controlled fermentation temperature (14 ° -15 °) performed with selected yeasts. Cold tartrate stabilization (-4 °) and microfiltration of yeast before isobaric bottling. Cycle time about 60 days.

## ORGANOLEPTIC CHARACTERISTICS

**Appearance:** bright straw yellow with greenish foam compact and persistent, fine.

**Nose:** broad, very intense and fine, dominates a fine aroma of pear and apple Golden Kaiser, hints apricot, orange blossom notes florealidi and tarragon on mineral background.

**Taste:** soft, intense and enveloping. Very intense taste and persistence, envelops the palate pleasant and balanced taste. Great match with the aroma, excellent in output mineral.

## ANALYTICAL DATA

alcohol content 11.0% vol. residualsugar 16g/l acidity 6 g / l. PH 3:15 pressure 6 atm

## SERVING SUGGESTIONS

A wine for all occasions, perfect with cured meats and cold cuts. First courses in general, excellent with raw fish marinated. Grilled fish.

## AWARDS



La Selezione del Sindaco – Concorso Enologico – L'Aquila  
26/28 maggio 2016  
Medaglia d'argento



Decanter – World Wine Awards – 2016  
Medaglia d'argento



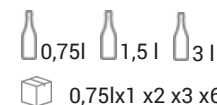
Catavinum World Wine and Spirits Competition – Spain – 2016  
Medaglia d'oro



Concorso Enologico Pramaggiore – 2015  
Medaglia d'oro



Wine Spectator – 2015  
Top wine score 90/ 100



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