240, VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

The classic way of drinking Prosecco. With a 16 g/l residual sugar, this wine is particularly suited during an aperitif or after the meal.



VITICULTURE

Climate	Cool temperate, 1200 mm average annual rainfall.
Soil	Clay, calcareous conglomerate rocks.
Location	South east-south and south west.
Vineyard	Riva Granda, latitude: 45° 89′ 83″, longitude: 12° 07′ 40″, altitude: 269 m above sea-level.
Variety	Glera, Perera, Verdiso, Bianchetta.
Cultivation	Low-impact integrated pest management; wooden and corten steel posts; manual pruning; green manure and soil working; shoot tipping performed twice before the harvest, if necessary; manual mowing; manual harvest during the central/last period of September.
Work	From 500 to 700 working hours per hectare per year.

OENOLOGY

Fermentation	Thermo-regulated fermentation, with selected yeasts. Maturing and resting on the lees in steel tanks for three months. Limited use of sulphites.
Refermentation	Valdobbiadene method, characterized by 60 days in a pressurized tank and cold stabilization.
Analytical framework	Alcohol by volume: 11,5%; residual sugar: 14-16 g/l; total acidity: 5,6 g/l; pH: 3,25.

ORGANOLEPTIC PROPERTIES

Colour	Straw-yellow. Fine and long lasting perlage.
Fragrance	Full, intense and balanced. Characterized by fresh, fruit notes, its aroma reminds of apples, peaches, exotic fruit, wisteria and acacia blossoms.
Palate	Rich and intense with a fruity flavour, it presents a full nose-palate convergence.

SERVING SUGGESTIONS

Versatile, it is perfect as an aperitif and in every convivial situation. During meals, accompanying simple and savoury dishes or cheese. Well-suited with pastries and fruit.

Serve in a stem glass, preferably of the Valdobbiadene type, at 6-8°C.

COMMERCIAL DATA

Appellation	Valdobbiadene DOCG Prosecco Superiore
Packaging	0,75 bottles in 6-bottle-boxes; Weight: 9,4 Kg; Size 20cmX30cmX30cm

