



Conegliano Valdobbiadene Prosecco Superiore

DOCG
MILLESIMATO EXTRA DRY

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



Vineyard location:	Conegliano hills
Altitude:	100 MASL
Soil composition:	Calcareous and clay
Grape variety:	Glera
Growing system:	Sylvoz
Harvest time:	Second half of September
Technology "Le Contesse":	- manual harvest; - soft pressing and cleaning of the must by cold static decantation; - cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature; - secondary fermentation in pressurized vat with selected yeasts; - bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.
Alcohol:	11 % vol.
Residual Sugar:	15 g/l
Perlage:	Fine and long.
Color:	Soft straw yellow.
Aroma:	Fruity notes of Golden apple, Williams pear, floral notes of acacia flower and wisteria.
Bouquet:	Savory, fresh and harmonious, very elegant.
Serving:	Serving chilled at 6-8°C.
Serving suggestions:	Excellent as an aperitif. Thanks to its versatility, it is a suitable wine for any occasion. To be tried with fish dishes.

