



LE MANZANE®

20.10 MILLESIMATO EXTRA DRY

Conegliano Valdobbiadene Prosecco Superiore DOCG
Millesimato Extra Dry



PROFILE:

FLORAL	● ● ● ● ● ● ● ● ● ●
FRUITY	● ● ● ● ● ● ● ● ● ●
MINERALITY	● ● ● ● ● ● ● ● ● ●
SMOOTHNESS	● ● ● ● ● ● ● ● ● ●
FOAM	● ● ● ● ● ● ● ● ● ●



FLUTE



6-8 °C

SERVICE
TEMPERATURE



80/90

MILA
PRODUCTION
PER YEAR



11,5%

ALCOHOL



16-18

RESIDUAL
SUGAR (G/L)



6

TOTAL
ACIDITY
(G/L)

GRAPE VARIETIES

Glera for Prosecco Conegliano Valdobbiadene Docg minimum 85% +
Chardonnay / Pinot Bianco maximum 15%

LOCATION OF THE VINEYARD

Morainic hills between Conegliano and Valdobbiadene

VINEYARDS AND TYPE OF LAND

The Vineyards are situated at an altitude between 200 and 300 meters above sea level grown on medium textured clay soil. In the vineyard the production has been reduced to have a more important product

VINIFICATION AND AGING

Only must draining gravitational, cold settling (5-7°C) and fermentation at 16-17°C. Stay on yeasts for 2 months with a single transfer. Fermentation in autoclave for 50 days at 13°C. Further stay on yeasts for 3 month with periodic lifting of yeasts. Aging in bottle for 30 days before entry into the market

WINE LAYOUT AND PAIRINGS

Pale yellow colour, fine and persistent perlage. Delicate and fruity scent, floral nuances. Dry, sapid and mineral flavour. Excellent as aperitif, recommended with light dishes, soup and seafood. Served at 6-8°C

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