



# 20.10

## CONEGLIANO VALDOBBIADENE

### PROSECCO SUPERIORE DOCG

Millesimato Brut



5-7 °C  
SERVICE  
TEMPERATURE



35-40 K  
ANNUAL  
PRODUCTION



11,5%  
ALCOHOL



6-8  
RESIDUAL  
SUGAR (G/L)



6  
TOTAL  
ACIDITY (G/L)



0,75 l  
SIZE



6  
BOTTLES

#### PROFILE:

FLORAL	●●●●●●●●
FRUTY	●●●●●●●●
MINERILITY	●●●●●●●●
SMOOTHNESS	●●●●●●●●
FOAM	●●●●●●●●

#### RECOMMENDED GLASS



Flûte

#### GRAPE VARIETIES

Glera 85% min + Pinot Grigio/ Chardonnay 15% max

#### LOCATION OF THE VINEYARD

Morainic hills between Conegliano and Valdobbiadene

#### VINEYARD AND TYPE OF LAND

The vineyard are located at an altitude between 150 and 250 meters above sea level, south-east exposure, cultivated on medium-textured soils tending to clayey, in these vineyards production has been gradually reduced to get more concentration of the grapes.

#### VINIFICATION AND AGING

Only drained grape must, cold decanting at 5-7°C and beginning of the alcohol fermentation at 16-17°C. The wine stays on yeasts for 2 months with just one racking off. Refermentation in autoclave for 40 days at 15°C.

Further stop on yasts for 3 months. Aging in the bottle for 20 days before tasting.

#### FOOD PAIRING



Fried salted cod



Noodle clams

#### WINE LAYOUT AND PAIRINGS

Strow-yellow colour with a refined and persistent perlage. Delicate fruity scent with elegant floral intensity, citrus and green apple notes and light shades of bread.

Whole creamy taste, sapid and fresh with mineral notes.

Food matching with sea-fruits, and sea crudités. Perfect as apertif.



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