



# 20.10

## CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG Millesimato Extra Dry



6-8 °C  
SERVICE  
TEMPERATURE



35-40 K  
ANNUAL  
PRODUCTION



11,5%  
ALCOHOL



14-16  
RESIDUAL  
SUGAR (G/L)



6  
TOTAL  
ACIDITY (G/L)



0,75 l  
SIZE



6  
BOTTLES

### PROFILE:

FLORAL	●●●●●●●●
FRUITY	●●●●●●●●
MINERALITY	●●●●●●●●
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

### VINEYARDS AND TYPE OF LAND

The vineyard are located at an altitude between 150 and 250 meters above sea level, grown on medium textured clay soil. In the vineyard the production has been reduced to get more concentration of the grapes.

### 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 40 days at 15°C. Further stay on yeasts for 3 month with periodic lifting on yeasts. Aging in bottle for 20 days.

### WINE LAYOUT AND PAIRINGS

Pale yellow colour, fine and persistent perlage. Delicate and fruity scent, floral nuances. Dry, sapid and minral flavour. Excellent as aperitif, recommended with light dishes, soup and seafood.

### FOOD PAIRING



Asparagus risotto



Red prawn and capperi sauce noodles



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