



Conegliano Valdobbiadene

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Extra Dry



FOOD PAIRING



Tunna tartarre



Seafood dishes

6-8°C	180-200 K	11,5%	14-16	6	0,75 l	6
SERVICE TEMPERATURE	ANNUAL PRODUCTION	ALCOHOL	RESIDUAL SUGAR (G/L)	TOTAL ACIDITY (G/L)	SIZE	BOTTLES

PROFILE:

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

RECOMMENDED GLASS



Flûte

GRAPES VARIETIES

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

LOCATION OF THE VINEYARD

Moraine hills between Conegliano and Valdobbiadene

VINEYARD AND TYPE OF LAND

The Vineyards are situated at an altitude between 100 and 200 meters above sea level grown on medium textured clayey soil

VINIFICATION AND AGING

Soft pressing of grapes, cold settling of the must (5-7°) and start the fermentation at controlled temperature of 16/18°C. Next stop on the yeasts for 2 months. Second fermentation in autoclaves with a fermentation for 30 days at temperature of 15° C. Another stop on yeast fermentation for 2 months. Next aging in bottle for 20 days

WINE LAYOUT AND PAIRING

Bright straw color, fine perlage, delicate fruity aroma with hints of bread crust, with floral nuance. From excellent aperitif, it pairs well with light dishes, soups and seafood, fresh cheeses and meats.



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