



Prosecco Superiore

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG Brut



5-7 °C SERVICE TEMPERATURE	200-220 K ANNUAL PRODUCTION	11,5% ALCOHOL	10-12 RESIDUAL SUGAR (G/L)	5,7 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 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°C) and start the fermentation at controlled temperature of 16/18°C. Next stop on the lees for 2 months. Second fermentation in autoclaves 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 PAIRINGS

Bright straw colour, fine perlage, deliate fruity aroma with hints of bread crust, with floral nuance. From excellent aperitif, it pairs well with light pasta dishes, soups and seafood.

FOOD PAIRINGS



Steamed seabass



Langoustine and zucchini risotto



LE MANZANE®