



LE MANZANE®

## PROSECCO SUPERIORE SPUMANTE BRUT

Conegliano Valdobbiadene Prosecco Superiore DOCG  
Brut



### PROFILE:

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



FLUTE



5-7 °C

SERVICE  
TEMPERATURE



200/220

MILA  
PRODUCTION  
PER YEAR



11,5%

ALCOHOL



11-12

RESIDUAL  
SUGAR (G/L)



5,7

TOTAL  
ACIDITY  
(G/L)

### GRAPE VARIETIES

Glera for Prosecco Conegliano Valdobbiadene Docg minimum 85% +  
Pinot Bianco / Chardonnay 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 100 and 300 meters  
above sea level grown on medium textured clayey soil Harvest: hand  
picked from late August to early September

### 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 3 months. Secondary fermentation in autoclaves with a fermentation of  
about 50 days temperature of 14°C. Another stop on yeast fermentation for  
3 months resulting in a product with high pressure without the annoying  
effect of carbon, increasing the feeling of creamy sparkling wine. Next  
aging in bottle for 30 days before entry into the market.

### WINE LAYOUT AND PAIRINGS

Bright straw colour, fine perlage, delicate fruity aroma with hints of bread  
crust, with floral nuance. From excellent aperitif, it pairs well with light  
pasta dishes, soups and seafood. Served at 5-7° C.

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