LE MANZANE

PROSECCO SUPERIORE SPUMANTE EXTRA DRY

Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry

PROFILE:

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

FLUTE

6-8 °C	180/200 MILA	11,5%	16-17	6
SERVICE TEMPERATURE	PRODUCTION PER YEAR	ALCOHOL	RESIDUAL SUGAR (G/L)	TOTAL ACIDITY (G/L)

GRAPE VARIETIES

Glera for Prosecco Conegliano Valdobbiadene Docg minimum 85% + Chardonnay / Pinot Bianco maximum 15%

LOCATION OF THE VINEYARD

Moraine 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

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 yeasts 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 info the market.

WINE LAYOUT AND PAIRINGS

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. Serve at 6-8 ° C.

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