

AT THE VERY SOURCE OF PROSECCO



BRUT

Valdobbiadene Prosecco Superiore D.O.C.G. Brut

A superior toast, guaranteed

Limited production of select grapes, early harvest and fermentation in low temperature autoclaves to heighten delicacy and flavour. A sparkling wine with a rich, elegant personality, thanks to the aroma of wild flowers and the pleasantly silky taste.

TECHNICAL DATA

colour	pale straw-yellow
perlage	minute, fine and persistent
fragrance	fine and elegant, with an emergence of notes of yellow apples, pear, wisteria and wild flowers
tasting notes	pleasantly acidulous, fruity and silky. Its harmony is completed by a rich, fine flavour
alcohol content	11.5 % vol
sugar content	8 g/l
total acidity	6 g/l
pH	3.20
dry extract	18 g/l
pressure	5 bar
wine and food pairing	excellent as an aperitif but also very well suited as an accompanying wine for a complete meal
how to serve	in a crystal glass at 8° C
storage	keep in a cool, dry, dark environment. Store in a refrigerator for shorts periods only
wine list	Valdobbiadene Prosecco Superiore D.O.C.G. Brut Borgoluce, Susegana (Treviso)

PRODUCTION

grape varieties	Glera
grape production area	the hills between Valdobbiadene, Susegana and Collalto
average altitude of the vineyards	200-300 metres a.s.l.
exposure of the vineyards	Est, South-Est
type of terrain	hills of morainic origin and clay soils with a high concentration of calcium carbonate
climate	temperate, with summers that are hot but not close and oppressive. Average annual thermal excursion: 20-21°
training systems	'doppio capovolto' and Sylvoz methods
grape-harvesting period	September
vinification technique	soft pressing of the whole grapes is followed by slow fermentation with carefully selected yeasts at 10°C. Ageing on 'fine lees' for 4 months
prise de mousse	charmat method, with refermentation in autoclaves at 15-16° C, cold stabilization at - 1°C, micro-filtering before bottling to separate the yeasts from the wine
duration of the cycle	35 days. The wines remain in the cellars for 30 days after bottling



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