

Valdobbiadene Prosecco Superiore

Denominazione d'origine controllata e garantita

Brut

Overall information	
EAN Code - Article number	8 001249 133117 - 1112511D (200ml) / 8 001249 110033 - 1112512A (375ml) / 8 001249 101116 - 11125136 (750ml) / 8 001249 121213 - 11125146 (1500ml)
Classification	Vino Spumante di Qualità D.O.C.G.
Grape variety and production zone	Glera 90%, harvested by hand generally at the end of September, and Pinot Bianco 10% from Valdobbiadene.
Terroir	Soils with fairly good depth and with evident presence of clay, marly sandstone and molasses of Miocene.
Altitude	225-350 s.l.m.
Growing method and yield	Guyot and Sylvoz; 2.500 – 3.500 plants per hectare for 120q/ha
Period of harvest	Between the 15th and 30th September
Structure and chemical/physiological characteristics	Liquid with acid pH, composed of water, ethyl alcohol, superior alcohol, sugars, extracts, acids, salts, metals. Pressure: 4.50 – 5.00 atm. At 20°C.
Technology used during vinification	Sparkling processing method in autoclave, adding sugary and adjuvant substances. It usually enjoys the contribution of Pinot Bianco equal to 10-15%. Surlic at 20°C and following fermentation at 13°-14° C. A sterile bottling process has been preceded by stabilization and filtration. Refining in the bottle for 3-4 months.

Analytic data	
Elements	Average values
<i>Alcohol</i>	11,5 % vol.
<i>pH</i>	3,30
<i>Residual sugar</i>	8,50 gr/l
<i>Acidity</i>	5,70 gr/l
<i>CO2</i>	140 mg/l
<i>Net dry extract</i>	17,00 gr/l
<i>Ashes</i>	1,40 gr/l

Organoleptic characteristics

At sight straw yellow tending to shiny greenish reflections. Fine grain perlage with abundant and persistent foam. Bouquet clean, balanced with a flowery note. The taste is persistent and characteristic in its fruity notes, full-bodied.

Storage conditions	
Shelf-life	Suggested consumption within 10-12 months (750 ml) from the bottling date.
Storage	Keep protected from light and heat sources. Do not leave in refrigerator for prolonged periods.

Packaging	
Bottle and cork types	Glass Uvag style bottle with cork held by a metal cage.
Bottle dimensions	31,00 x 8,50 cm (20,10 x 5,20 per 200 ml – 26 x 6,80 per 375 ml – 38 x 11,1 per 1,5 l)
Nr. of bottles per case	6
Net weight bottle/case	1,71 kg - 10,26 Kg
Case format	Packaged in cardboard case in accordance with legislative requirements.

Serving indications – necessary preparation before consumption

The wine is ready to be consumed. We suggest a serving temperature between 8° and 10°C using medium capacity goblets. Do not shake the bottle and avoid pointing the bottle at people or objects during cork extraction.

Pairing

The aromatic and fruity Valdobbiadene Prosecco Superiore qualities are delicately expressed in the Brut version. Even chosen by a severe palate it is an elegant, dry aperitif, an ideal table partner to light fish dishes or rich buffets. Avoid consumption with sweet dishes.

OGM declaration and allergies

Not of OGM origin. See rear label for eventual presence of allergy inducing substances.

Special care (eg. Elderly people, coeliac disease)

No specific limitations. Please respect the law before driving and drink responsibly.