

BORTOLOTTI

VALDOBBIADENE

PRODUCT NAME	CODE LINE UB	CODE LINEA ST
Prosecco Denominazione di origine Controllata Treviso Extra Dry	12115536 - ml 750 1211551D - ml 200 "UB" 1411551G - ml 200 TRIS 1411551G - ml 200 "Storico"	14115536 - ml 750 "Aujourd'hui"

Growing area: piedmont zone of Treviso province, hilly position, mainly on clay-limestone soil.

Grape variety: *Glera 100 % (ex Prosecco)*. Harvest made by hand at half/end of September.

Technological reference: sparkling processing method in autoclave, adding sugary and adjuvant substances. Surlie at 20° C and following fermentation at 13°-14° C. The following phases of fermentation and filtration make the product fit for sterile bottling. Refining in bottle for 3-4 months. Packaging.

Structure and chemical-physical features: liquid with acid pH, composed of water, ethil alcohol, superior alcohols, sugars, extracts, acids, salts, metals. Pressure: 4.00 - 4.50 atm. at 20°C.

Characteristics: *Sight:* flat, limpid, pale straw-yellow, with greenish reflections. With abundant and persistent foam and a fine grain perlage. *Bouquet:* young, fresh and fruity. *Taste:* balanced, cheerful with a delicate fruity scent.

Packaging size: bottles in glass UVAG 200 ml with a plastic cap and 750 ml with cork, fixed with a metal wire cage. Packaging in accordance with normative laws, stating obliged legal data.

Storage: it must be preserved from light and heat sources. It is advisable to consume the product within 8 months from the bottling date - 4 months for bottles of 200 ml.

Serving: best temperature between 8° and 10° C. Avoid shaking before opening. It is also advisable not to aim the bottle against people or fragile objects at opening.

Matching: it is a light, spontaneous aperitif. It is natural to match it with fruit in cheerful summer cocktails. It fills icy cups in unplanned toasts. It absorbs young people's curiosity and it becomes their experience in a classical, fascinating drink. Anyway it still remains a message of quality and serious tradition.

How to enter in the wine list: *Prosecco DOC Treviso Extra Dry - Bortolotti, Valdobbiadene.*

Analytic average values	Results	Unit of Measure
Alcohol	11,50 - 12,20	% vol.
pH	3,00 - 3,40	
Total sugars	14,00 - 19,00	gr./litre
Total acidity	5,50 - 6,50	gr./litre
Extract net	16,00 - 17,00	gr./litre
Ashes	1,30 - 1,40	gr./litre

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