

BORTOLOTTI

VALDOBBIADENE

PRODUCT NAME	CODE LINE UB
Valdobbiadene Prosecco Superiore Denominazione d'origine controllata e garantita Extra Dry "47"	11165536 - ml 750 11165546 - ml 1500 11165551 - ml 3000 11165561 - ml 6000 11165571 - ml 9000

Growing location: selection carried out on Valdobbiadene territory, generally on an area extremely variable, characterised by the alternating of very ancient morainal warps, alluvial terraces and cones.

Grape variety. *Glera* 90%, harvested by hand generally at the end of September, and *Pinot Bianco* 10%.

Growing System and yield: Sylvoz and Cappuccina; 2.500 - 2.800 plants per hectare for a yield of 90q/ha.

Technological reference: sparkling processing method in autoclave. The must is preserved in refrigerated tanks at a temperature close to 0° C and it is passed directly into the autoclave where it ferments at 10°-11° reaching its sparkling evolution. Refrigeration and filtration precede sterile bottling. Refining in bottle for 4-5 months.

Chemical characteristics: liquid with acid pH, composed of water, ethyl alcohol, superior alcohol, sugars, extracts, acids, salts, metals. Pressure: 4.00 - 4.50 atm. at 20°C.

Organic Characteristics: *Sight:* light golden straw-yellow. Fine grain perlage with abundant and persistent foam. *Bouquet:* composure balanced with a young, cheerful, fruity and floral notes. *Taste:* fragrant and fresh in its aromatic notes.

Packaging size: glass bottles UVAG 750, 1500, 3000, 6000 and 9000 ml. with cork, fixed with a metal wire cage. Packaging in accordance with normative laws, stating obligatory legal data.

Storage: The wine must be protected from light and heat sources. It is advisable to consume the product within 10 months from the bottling date.

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

Pairing: let's enjoy a sparkling wine! Let's taste the pleasure of a ritual and let's celebrate the gesture with elegance. Experience the emotion that will follow and now let's enjoy the freedom to choose what is not obliged to be matched.

How to enter in the wine list: *Valdobbiadene Prosecco Superiore D.O.C.G. Extra Dry "47"* - Bortolotti, Valdobbiadene

Analytic average values	Results	Unit of Measure
Alcohol	11,50 - 12,30	% vol.
pH	3,00 - 3,40	
Total sugars	15,00 - 19,00	gr./litre
Total acidity	5,50 - 6,50	gr./litre
Extract net	16,50 - 17,50	gr./litre
Ashes	1,40 - 1,70	gr./litre

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