

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. SPARKLING WINE BRUT

GRAPE: Glera (ex-Prosecco) and Verdiso, grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: Hills of Susegana (Prosecco Superiore classic zone)

ELEVATION: 90 metres

ASPECT: South

SOIL PROFILE: Predominantly clay, on limestone structure

VINEYARD DENSITY: 4,000 vines per hectare

VINEYARD AGE: 20 years

HARVEST INFORMATION

VINEYARD YIELD: 135 quintals per hectare

HARVEST PERIOD: 1-10 September

VINIFICATION: after the clusters are pressed gently in pneumatic presses, the must is gravity-settled, then inoculated with cultured yeasts and fermented in temperature-controlled (19°C) stainless-steel tanks. The wine remains in steel for maturation sur lie for 3-6 months, depending on wine type.

SECONDARY FERMENTATION: Cultured yeasts are added to the wine, for a secondary fermentation in accord with the Martinotti-Charmat method. After additional maturation sur lie, the now-sparkling wine is stabilised, filtered, matured a further period in steel, and then bottled. This entire process requires over four months.

MATURATION IN STEEL PRESSURE TANK: 4-6 months

TECHNICAL ANALYSIS

Alcohol: 11.5% vol.

Residual sugar: 12 g/l

Acidity: 6 g/l

pH: 3.2

SENSORY PROFILE

This Prosecco constitutes the "purest" version, meaning the style most expressive of the distinctive qualities of its terroir of origin and the most genuine interpretation of the varietal characteristics of the Glera grape. Those characteristics are obvious right from its appearance, a lovely, green-flecked straw-yellow that testifies to the wine's youthfulness and refreshing crispness. The leisurely, long-lived bead, with its elegant, pin-point bubbles, almost explodes into a dense, energy-laden mousse that bewitches the eye. On the nose, the bouquet's characteristic crisp fragrance translates into hints of just-ripe Golden Delicious apple and Williams pear, backed by a remarkably luscious yet delicate florality. On the palate, a vibrant acidity holds the reins, but always judiciously, allowing the other sensory components their respective roles. The expression of the sugars melds impressively with that of the acidity, both subsumed into an extended progression and absolutely nonpareil sensory richness. All these sensations continue in full force onto the finish. This Brut Prosecco makes a splendid aperitif wine, but it partners beautifully as well with warm fish antipasti, lightly-fried saltwater fish, vegetable tempuras, soups, and vegetarian risottos. Try it with lightly-sauced veal and poultry, where the wine's acidity complements the dish's rich savouriness. Best enjoyed at 8°C.

ON THE WINE LIST: Prosecco Superiore Spumante Brut Conegliano Valdobbiadene DOCG - Az. Agr. Conte Collalto

