

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. SPARKLING WINE DRY MILLESIMATO (VINTAGE-DATED)

GRAPE: 100% Glera (ex-Prosecco), 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: 10-20 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-sparking wine is stabilised, filtered, matured a further period in steel, and then bottled.

MATURATION IN STEEL PRESSURE TANK: 1-2 months

TECHNICAL ANALYSIS

Alcohol: 11.5% vol.

Residual sugar: 25 g/l

Acidity: 5.5 g/l



SENSORY PROFILE

Sweet summons up sweet. This could serve as a succinct definition of the "vocation" of Conegliano-Valdobbiadene Dry. This is the style, in fact, that contains the highest level of residual sugar, in which the varietal characteristics alternate with the contribution of this wine's sweet component, now apparent, now hidden, in a game here of "hide and seek," or, more appropriately and quite intriguingly, taste and not taste. In this particular wine, it is the expertise of the winemaker that has coaxed out the aromatic qualities of the fruit and ensured their enjoyment alongside the seductive sweetness, an influence that all too often overwhelms the fruit rather than, as here, dancing in lovely harmony with the varietal characteristics. The wine pleases the eye with a subtle straw yellow, then captures the attention with its extremely long-lingering bead and beguiling, satiny mousse. The drive of the CO2 contributes to a remarkably elegant, refined bouquet, displaying subtle notes of wildflowers and fruit--white peach, citrus, and delicately-ripe banana. Hallmarks on the palate are its silky texture and refreshing crispness, while its entrance in the mouth immediately announces a sweetness that is never heavy or cloying. As is by now obvious, it is best paired with various desserts--mousse, panna cotta, fruit crostatas, and crème sweets. A must-try is with skewers of fruit or with carmellised fruit.

ON THE WINE LIST: Conegliano Valdobbiadene D.O.C.G. Prosecco Superiore Spumante Dry Millesimato - Az. Agr. Conte Collalto