

# CONEGLIANO VALDOBBIADENE PROSECCO D.O.C.G. FRIZZANTE (SEMI-SPARKLING)

**GRAPE:** 100% Glera, 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:** Average 5-10 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.

**SECONDARY FERMENTATION:** Cultured yeasts are added to the wine, for a secondary fermentation in accord with the Martinotti-Charmat method, until the wine reaches 2.5 atmospheres of pressure. After additional maturation sur lie, the now-sparkling 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% vol.

Residual sugar: 12 g/l

Acidity: 5.5 g/l

pH: 3.25



## SENSORY PROFILE

*The classic Treviso-area afternoon snack of yesteryear gave pride of place to this style of Prosecco. Its irresistible appeal was--and still is--its remarkable delicacy and charm. This wine's qualities allow it to re-create an experience intensely enjoyed by past generations of Venetians. The times have changed, of course, but the qualities of this style make it one of the most widely-enjoyed semi-sparkling wines in the world. The eye is delighted by Glera's classic greenish highlights, here on generous display, as are the varietally faithful aromas, their impact heightened by just the right level of sweetness. Refreshing impressions of blossoms, apple, and pear are enlivened by the delicate effervescence and conveyed to the nose in a graceful, refined fashion. In the mouth, the wine immediately impresses with its pronounced fragrance, as well as with its appreciable structure, unusual for a light-sparkler, and body and elegance function in tandem to create an overall impression of both ageworthiness and immediate pleasure. Its length and surprising depth allow it to fully satisfy those who normally prefer lighter, less expressive wines and pay scarce attention to traditional sparkling wines. This frizzante is perfect, naturally, with the classic accompaniments: lighter salumi with medium fat, in particular Venetian sopressa and soft salamis, soft and fatty cheeses, vegetable flans, and--of course--the venerable cicheti veneziani, particularly those with fish as the protagonist. Trying is believing.*

**ON THE WINE LIST:** Prosecco Frizzante Conegliano Valdobbiadene D.O.C.G. - Az. Agr. Conte Collalto