

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. SPARKLING WINE EXTRA DRY

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: 15 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-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: 11.5% vol.

Residual sugar: 17 g/l

Acidity: 5.5 g/l

pH: 3.25



SENSORY PROFILE

This is the version most in demand by consumers, a style that embodies a finely-crafted balance between showcasing the varietal characteristics of its constituent grape and at the same time responding to consumers' current taste requirements, which call for ever-smoother wines; here, both aspects successfully engage in fruitful dialogue. The wine appears a slightly pale straw yellow, and vaunts a captivating bead, elegantly slender, whose near-endless length immediately testifies to the wine's refinement and delicacy. A generous yet delicate bouquet offers just-ripe apple and pear, with the former leading the duet, and ethereal hints of blossoms, all backgrounded by a sweetness that eschews any excess. On the palate, a vibrant acidity both acts as a foil to the sweetness and bolsters the overall structure, creating admirable balance in the mouth and giving the wine its crisp, magisterially-proportioned character. The ideal food pairing—"by tradition" locally—is with the classic Venetian cicheti, a kind of fish, egg, and vegetable tapas, in addition to the salumi traditional to the Treviso area. Purists, however, might prefer a vegetable soufflé, a savoury mousse, molluscs or shellfish, lighter fish sauces, fresh or soft cheeses showing little residual milk, and any dish in which sauce and spice are restrained.

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