



PRODUCTION ZONE:	Our vineyards located in Santa Maria di Feletto, Conegliano and Casotto.
GRAPES:	Glera
CULTURE:	Sylvoz
PLANTATION DENSITY:	3,000 – 4,000 plants/ha
ALCOOL:	11,5% vol
SUGARS RESIDUAL:	11 gr./lt.
PRESSURE:	5 bar
SERVING TEMPERATURE:	7 – 9 °C

CONEGLIANO - VALDOBBIADENE

**PROSECCO SUPERIORE
D.O.C.G. - BRUT**

WINE MAKING AND FOAMING

The pressing takes place when the grapes, harvested by hand after the middle of September and gathered from the various vineyard, are transported to the winery; it's accomplished by sophisticated equipment which presses the grape very gently so that only the free-run juice from the heart of the berry is extracted. After the pressing, the turbid must is left to rest in stainless steel tanks chilled to a temp. of 50°F (10°C). After approximately 10-12 hours, the limpid part of the must has separated from the deposits and fermentation begins. The vinification takes about 15 days and is completed in stainless steel tanks kept at a constant temp. of 65°F (18°C). The limpid Prosecco still wine is foamed adding special selected yeasts and the right quantity of sugar needed to obtain the wanted quantity of bubbles. The whole process takes about 20-25 days at constant temp. of 60-65°F (15-18°C). After the sparkling obtained is chilled at 25 °F (-4°C) for 3 days, then is filtered and bottled.

TASTING

The colour is a brilliant straw-yellow enlivened by its perlage (strands of tiny bubbles). It is characterized by richer aromas of citrus fruit and fresh vegetation with pleasant hints of bread crust showing through, coming together on the palate with an exquisite gustative energy. Its fine perlage ensures a persistent taste which is clean on the palate, making this the sparkling wine excellence for the table.

JOIN UP WITH

It goes well with simple or elaborate fish courses and vegetable hors d'oeuvres, first courses of sea foods and backed fish, or, as is the custom in its production zone, enjoyed the entire meal. It is a good compliment to sushi or sashimi.