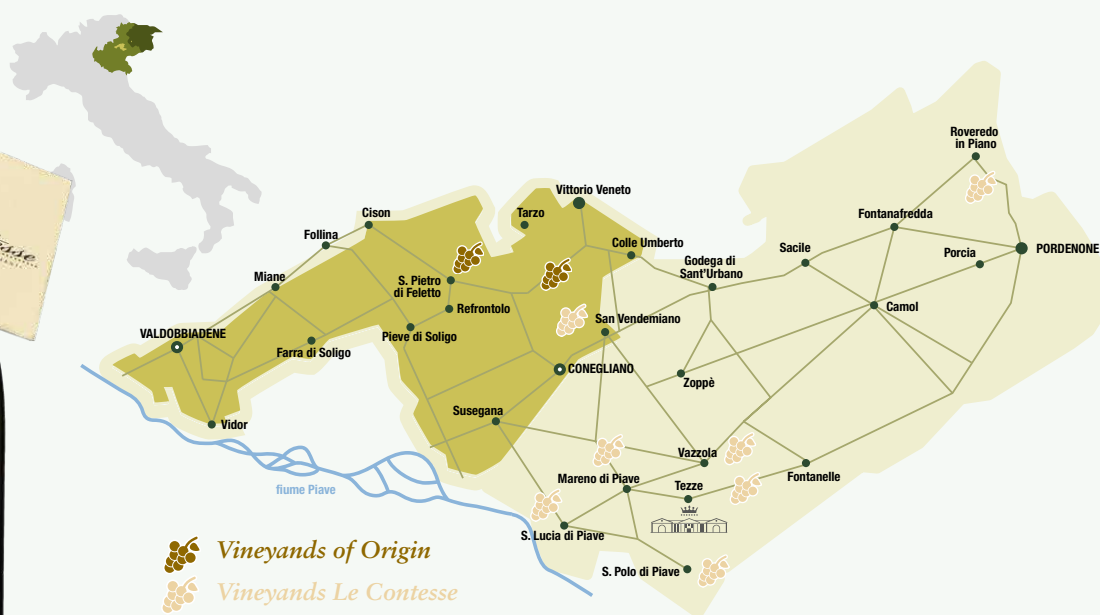




Conegliano Valdobbiadene Prosecco D.O.C.G. Frizzante



Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: Conegliano hills.

Altitude: 200 m. above sea level.

Soil composition: calcareous and clay.

Grape variety: Glera.

Growing system: Sylvoz.

Harvest time: second half of September.

Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- low temperature storage of a part of the must and fermentation of the rest in stainless steel tank at about 18°C.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 10,50 % vol.

Residual Sugar: 10 g/l.

Perlage: fine and long

Color: soft straw yellow.

Aroma: fruity notes, green apple and pear, sweet cedar, white small flowers.

Bouquet: savory, harmonious and characteristic; good aftertaste.

Serving: serving chilled at 8-10°C.

Serving suggestions: excellent as an aperitif. It is an all-meal wine with light food, but even better as an all-meal companion.