

Conegliano Valdobbiadene Prosecco Superiore DOCG Sparkling Wines



refined and delicate, yet lingering
and balanced with typical fruity
notes, a glassful from the
Valdobbiadene hills

Name and Denomination

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

Grape variety 100% Glera.

Alcohol content 11% vol. 18 g/l is its sugar content

Optimal serving temperature 4-6° C

Gastronomic matches

ideal as an aperitif. It matches perfectly with fish hors d'ouvres, crustaceans and with fish and vegetables risottos. Excellent with custard pastries and dried cakes of all types.

Origin

vineyards (12 acres) located in the hilly area north of Treviso, between the towns of Valdobbiadene and Conegliano.

Winemaking

the winemaking begins when the grapes reach the right degree of maturation, in order to obtain good acidity and a higher freshness sensation in the mouth during the tasting of this important wine. The grapes are transferred to the winery, where they are destemmed and pressed. After this, they are softly pressed again and the must is immediately separated from the skins, cooled and then clarified through the flotation process. Once this process is over, selected yeasts are added to the clarified must in order to begin the alcoholic fermentation at a controlled temperature of 18-20° C. After this, the temperature of the wine is lowered again to 8-10° C. To facilitate the clearing of the wine, then follows a simple clarification process and then 8 to 10 days later it is subjected to the first racking. The result of this complex but skillful process is our Prosecco sparkling wine intended to become D.O.C.G.

Sparkling wine technique

after the wine is filtered, the enologist adds the exact sugar content that is needed for the "presa di spuma", and also the selected yeasts suitable for the production of sparkling wines. The wine is transferred into an autoclave at a controlled temperature of 14-15°C where it accomplishes the second fermentation. When the pressure reaches 5 Atm, it is subjected to cold stabilization at a temperature of -2 to -0°C. Filtration and bottling then follows.

Storage and ageing

it needs to be best stored in a cool and dark cellar – note that its peak of aromatic freshness is expressed within the first year of bottling.

Colour

to the eye, a nice level of froth is apparent, a good tone of straw yellow with hues of green is noticeable. Good perlage, brilliant and lively in the glass.

Bouquet

the impact is elegant, clear fruity notes of sour apple, acacia and glycine are perceived.

Flavour

a delicate agreeable sensation at the mouth entry is followed by an excellent acidic taste. This full bodied, harmonic and balanced Valdobbiadene-Conegliano Prosecco Superiore D.O.C.G. Extra Dry has a very good persistence.

Packaging

in 75 cl champagnotta bottles in boxes of 6.

Prizes

2017 - Sommelier Wine Awards

2017 - Decanter World Wine Awards