

Dry

PROSECCO SUPERIORE MILLESIMATO



Grape variety	Vitigno Glera
Production Area	Conegliano and Valdobbiadene.
Location	Open hillside.
Wineyard altitude	200-300 metres a.s.l.
Soil type	Morainic, partly alluvial (sandy clays, marls, sandstones and conglomerates), poor in organic matter.
Training system	Double bending canes.
Planting density	m. 2,40 x 100 / terracing.

Harvest period	Late september.
Harvest method	Exclusively manual, in crates.
Vinification	Destemming and soft pressing with pneumatic press, immediate drainage of the must and static sedimentation at low temperature. Thermoconditioned and controlled fermentation with grafting of selected indigenous yeast.
Foaming	In autoclave (Charmat method) with controlled fermentation at 14°C.

Storage	In a cool and dry cellar, protected from heat and light sources.. Do not store in the fridge.
Service temperature	After chilling in the freezer for as long as strictly necessary, or better in ice, at 4-6°C.
Glass	Flût / White wine glass
Main technical data	Pression: 5,5 atm. Alcohol by volume: 11,5% Residual sugar: 21-22 g/l Total acidity: 6-6,5 g/l