



# Extra Dry

## PROSECCO SUPERIORE MILLESIMATO



<b>Grape variety</b>	Vitigno Glera
<b>Production Area</b>	Conegliano and Valdobbiadene.
<b>Location</b>	Open hillside.
<b>Wineyard altitude</b>	200-300 metres a.s.l.
<b>Soil type</b>	Morainic, partly alluvial (sandy clays, marls, sandstones and conglomerates), poor in organic matter.
<b>Training system</b>	Double bending canes.
<b>Planting density</b>	m. 2,40 x 100 / terracing.
<b>Harverst period</b>	Late september.
<b>Harvest method</b>	Excludevely manual, in crates.
<b>Vinification</b>	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.
<b>Foaming</b>	In autoclave (Charmat method) with controlled fermentation at 14°C.
<b>Storage</b>	In a cool and dry cellar, protected from heat and light sources.. Do not store in the fridge.
<b>Service temperature</b>	After chilling in the freezer for as long as strictly necessary, or better in ice, at 4-6°C.
<b>Glass</b>	Flût / White wine glass
<b>Main technical data</b>	Pression: 5,5 atm. Alcohol by volume: 11,5% Residual sugar: 15-16 g/l Total acidity: 6-6,5 g/l