



**CONEGLIANO  
VALDOBBIADENE**  
**PROSECCO SUPERIORE**  
**DOCG**  
**BRUT**



**TYPE:** sparkling white wine

**PRODUCTION AREA:** Refrontolo

**VINES:** Glera 100%

**VINEYARD ALTITUDE:** 200 m. above sea level

**SOIL TYPE:** medium mixture, with good clay and limestone content

**ALCOHOLIC STRENGTH:** 11.50% vol.

**TRAINING SYSTEM:** double overturned

**HARVEST:** manual

**HECTARE PRODUCTION:** 130 q./ha

**CLIMATE:** ideal temperature ranges for the perfect ripeness of Glera grapes, allowing the best expression of its organoleptic potential.

**VINIFICATION:** white vinification of Glera grapes. Fermentation takes place at a controlled temperature in steel tanks to allow the best fermentation conditions and then rests on the yeast until the time of refermentation in the autoclave. All this to maintain and preserve the organoleptic quality. Second fermentation in autoclave for sparkling wine with the "Martinotti" method, also known by the French name "Charmat".

**TASTING NOTES:** straw yellow with greenish reflections. On the nose it has hints of rennet apple, citrus, acacia flowers. On the palate it expresses itself in all its fragrance, freshness and flavor.

**RECOMMENDED PAIRINGS:** fish dishes, delicious and succulent appetizers, throughout the meal.

**SERVING TEMPERATURE:** 6-8 °C

**BOTTLES PER CARTON:** 6

**SIZE:** 75 cl



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