



Conegliano Valdobbiadene Prosecco Superiore Docg Extra Dry

“A soft mousse of flavours, round and creamy”

The richest aromatic complexity is offered in this unique expression of Prosecco Superiore. Pleasant aromas of daffodils and wisteria distinctly coexist together with pear and melon in the end releasing hints of acacia blossoms.

The intensity of flavours is surprisingly accompanied by a creamy sip pleasantly balanced. Its roundness, the refreshing crispness and creaminess makes it the flagship product of the company.

PRODUCTION SITE: Ogliano Estate

ALCOHOL LEVEL: 11,5 % vol

GRAPES: 100% Glera

RESIDUAL SUGAR: 15 g/l

GROWING METHOD: Cappuccina modificata Conegliano Valdobbiadene method

TOTAL ACIDITY: 5,8 g/l

HARVEST PERIOD: 20th September
5th October

PRESSURE: 4,9 atm

CELLARING: Store bottles upright in a dry and cool place

GRAPE YIELD: 135 quintals per hectare

SERVING TEMPERATURE: 6 °C

TECHNOLOGY: Off skins by gentle pressing, statical decantation and fermentation at controlled temperature

PERLAGE: Luminous, Fine and persistent

SCENT: Notes of Hawthorn Flowers, Floral and Fruity

REFERMENTATION AND FINING: Refermentation in steel autoclave with the “Charmat/Martinotti” method minimum 90 days

TASTING NOTES: Gently aromatic, round and crispy

FOOD COMBINATION: Cod Fish Risotto



LeRughe