



Conegliano Valdobbiadene Prosecco Superiore Docg Brut

A very elegant interpretation that with all its sapidity brings minerality to a dry and decisive palate, creamy but toasted with notes of bread crust and citrus. On the taste, flavors of toasted hazelnut and lemon zest are always accompanied by a continuous freshness. A very vibrant prosecco with fresh fruit notes, particularly ripe citrus fruits and peach. A very refreshing finish, bubbles have a harmonious approach to the palate.

PRODUCTION SITE: Ogliano Estate

ALCOHOL LEVEL: 11,5 % vol

GRAPES: 100% Glera

RESIDUAL SUGAR: 8 g/l

GROWING METHOD: Cappuccina modificata Conegliano Valdobbiadene method

TOTAL ACIDITY: 6,2 g/l

HARVEST PERIOD: 20th September 5th October

PRESSURE: 4,9 atm

GRAPE YIELD: 135 quintals per hectare

CELLARING: Store bottles upright in a dry and cool place

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

SERVING TEMPERATURE: 6 °C

PERLAGE: Fine and persistent

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

SCENT: Fresh with crust of bread notes

TASTING NOTES: Notes of citrus fruits with a pleasant mineral quality in the finish

FOOD COMBINATION: Sea Bream Tartare - Salted Prawns



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