



# Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. 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.

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**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

**PRESSURE:** 4,9 atm

**HARVEST PERIOD:**  
20th September 5th October

**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:** Fine and persistent

**SCENT:** Fresh with crust of bread notes

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

**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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# LeRughe