



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

GRAPES: 100% Glera

GROWING METHOD: Cappuccina modificata Conegliano Valdobbiadene method

HARVEST PERIOD:
20th September 5th October

GRAPE YIELD:
135 quintals per hectare

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

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

ALCOHOL LEVEL: 11,5 % vol

RESIDUAL SUGAR: 15 g/l

TOTAL ACIDITY: 5,8 g/l

PRESSURE: 4,9 atm

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 6 °C

PERLAGE: Luminous, Fine and persistent

SCENT: Notes of Hawthorn Flowers, Floral and Fruity

TASTING NOTES: Gently aromatic, round and crispy

FOOD COMBINATION: Cod Fish Risotto



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