



Valdobbiadene Prosecco Superiore Sui Lieviti 2021

Appellation	Valdobbiadene Prosecco Superiore DOCG
Type	Spumante Brut Nature Sui Lieviti
Vintage	2021
Colour	White
Grapes Varieties	Glera 100%
Vineyard	Single vineyard in Guia, Valdobbiadene (TV) south-east sun exposure
Type of soil	Marlstone subsoil
Altitude	Approximately 370 meters on the sea level.
Climate	Mediterranean microclimate with important temperature swings from daytime to night-time.
Plant density	2500-3000 plants per hectare.
Year of planting	Before 1960
Training system	Native, Valdobbiadene,
Harvest	01 October 2021
Vinification	Soft pressing with pneumatic press, cool decanting. First Fermentation at 17°C in stainless steel tank.
Aging	Still wine stayed on the lees until 10 June 2022.
Second Fermentation	Classical method. Bottling second week of June. Available from 15 th October. Without dégorgeement.
Chemical Characteristics	Alcohol ca. 11,5 % vol. Residual Sugar ca. 0 g/l Total acidity ca. 6 g/l Pressure ca. 5,5 bar
Taste and Bouquet	Persistent and elegant mousse. lovely aromatics of white stoned fruits, floreal and yeasty notes. The palate has a lovely creamy texture with nutty and caramel notes. Fresh with a mineral finish.
Serving	Serving temperature: 9°C Excellent as aperitif, evident harmony with sea-food and desserts as well as aged cheeses
Storage	Store in a cool, dark place, preferably at a constant temperature.

