



Prosecco Superiore Conegliano Valdobbiadene DOCG Millesimato Brut

Produced from grapes selected and vinified with extreme meticulousness, it is the expression of heroic viticulture on the Prosecco hills, which have been listed as a UNESCO World Heritage Site since 2019. These hills are characterized by a particular geomorphological conformation, known as hogback, consisting of steep, rugged hills interspersed with small, parallel valleys. In this difficult natural environment, man has been able to adapt over the centuries, modelling the steep slopes, perfecting his agricultural techniques and creating a unique cultural landscape, so much so that it has been recognised as a world heritage site. The wine has a straw-yellow colour with greenish reflections, a very fine and elegant bouquet of green apple and white flowers and a dry and austere flavour. On the palate it is also recognisable for its finesse and roundness of flavour.

TECHNICAL SHEET

Production Area:	Conegliano Valdobbiadene Hills
Grape Variety:	Glera 100%
Adopted technology:	Charmat method, white wine vinification, fermentation at controlled temperature, rest on the lees for lysis

ANALYTICAL FEATURES

Residual Sugar Content:	7,6 g/l
Total Acidity:	6,5 g/l
Dry Extract:	16 g/l
Pressure:	6,2 bar
Alcohol:	11,5 % Vol.

