

COL CANDÙT

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

EXTRA DRY

NAME: Col Candùt Conegliano Valdobbiadene

Prosecco Superiore D.O.C.G.

TYPE: EXTRA DRY

DENOMINATION OF ORIGIN: Conegliano Valdobbiadene

Prosecco Superiore D.O.C.G.

GRAPES: Glera 100%

AREA OF PROVENANCE OF THE GRAPES: San Pietro di Feletto

Solighetto

ALTITUDE VINEYARDS: 160 220 mt. a.s.l.

SOIL: morainic hills mixed soil predominantly clayey and calcareous

EXPOSURE: gyro-hill vineyards with south-west exposure

CLIMATE: temperate not excessively cold winters hot and predominantly dry summers; rainfall ml 1,100

approx annual average

SCHEME OF THE PLANT VINEYARDS: Sylvoz 1,20 x 3,20 mt., 130 x 350 mt., 1,00 x 3,00 mt., double-arched cane 2,90 x 1,00 mt.

HECTARE PRODUCTION: 135 q./hectare

HARVEST: after the middle of September

VINIFICATION: destemming, pressing, fermentation on yeast, stopping in steel tanks minimum 90 days

SPARKLING PROCESS: Italian method Martinotti, bubbling in autoclave

ANALYTICAL DATA: total acidity 5,70 g/l, PH 3,15

Alcohol content: 11,5% vol.

Overpressure: 5,20 bar

Residual sugar: 13 g/l

ORGANOLEPTIC ASPECTS: straw yellow colour. Sparkling wine with good structure and excellent taste balance, has an elegant bubble, persistent but not intrusive, not banal. It is distinguished by other wines thanks to the scents of apple, pear and spice and excellent sapidity.

COMBINATIONS: it should be served fresh and throughout the meal. It combines perfectly with traditional Venetian dishes, excellent to accompany aperitifs and desserts with dry confectionery products.



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