

'ERGINE

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

EXTRA BRUT - MILLESIMATO

NAME: 'Ergine Conegliano Valdobbiadene Prosecco Superiore
DOCG Millesimato

TYPE: EXTRA BRUT

DENOMINATION OF ORIGIN: Conegliano Valdobbiadene
Prosecco Superiore DOCG

GRAPES: Glera 100%

AREA OF PROVENANCE OF THE GRAPES: San Pietro di Feletto

ALTITUDE VINEYARDS: 190 - 230 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 for 90 day

ANALYTICAL DATA: total acidity 5,70 g/l, PH 3,15
Alcohol content: 11,5% vol.

Overpressure: 5,20 bar

Residual sugar: 0,0 g/l

ORGANOLEPTIC ASPECTS: straw yellow colour, fine perlage and
persistent fruity taste, finish that is slightly vegetal. Balanced in the
mouth, ample, excellent persistence.

COMBINATIONS: must be served fresh at approx. 7 °C.

Dry wine in the mouth and very intense great throughout meal,
as per Venetian tradition it goes perfectly with fish
dishes and sausages.

