

DATA SHEET

**CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG CASTELLALTA
EXTRA DRY**

NAME: Conegliano Valdobbiadene Prosecco Superiore DOCG Castellalta,
TYPE: EXTRA DRY,
DENOMINATION OF ORIGIN: Conegliano Valdobbiadene Prosecco Superiore DOCG,
GRAPES: GLERA 100%
AREA OF PROVENANCE OF THE GRAPES: San Pietro di Feletto
ALTITUDE VINEYARDS: 160 – 220 mt slm
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 1100 approx annual average,
SCHEME OF THE PLANT VINEYARDS: Sylvoz, mt 1,20 x 3,20, mt 130 x 350, mt 1,00 x 3,00, double bending canes, mt 2,90 x 1,00,
HECTARE PRODUCTION: ql 135,
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 5,55 g/l, PH 3,21,
Alcohol content: 11% vol,
Overpressure: 5,20 bar;
Residual sugar: 13,60 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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