

PROSECCO SUPERIORE VALDOBBIADENE DOCG EXTRA DRY



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: calcareous and clay
Training method: Guyot
Elevation: 492-984 ft a.s.l.
Vines/ha: 1,150 vines/ha
Vines age: 70% 50 years - 30% more recent
Harvest time: beginning of September
First vintage: 1996
Production: 35,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Glera
Fermentation
Container: stainless steel tanks
Length: 6-7 days
Temperature: 64-68 °F
Maceration
Technique: cold
Length: 2-4 hours
Malolactic fermentation: yes
Aging
In bottle: 20-30 days



TECHNICAL DATA

Alcohol: 11%
Residual sugar: 16 g/l
Acidity: 5.40 g/l
Dry extract: 32.65 g/l



FOOD PAIRINGS

Ideal for appetizers, fish, and white meat dishes for any occasion.



TASTING NOTE

It has an inviting straw-yellow color with greenish reflections.
The perlage is fine, with long-lasting bubbles.
On the nose, it is intense and floral, revealing its freshness with citrus notes and more complex hints of ripe pear and banana.
On the palate, it is elegant and delicately aromatic, with good structure. A wonderful, refreshing sip, perfectly balanced between acidity and fruitiness.

PRODUCER PROFILE

Estate owned by: Ronfini family
Winemaker: Mariano Pancot
Total land under vine: 15 ha
Winery production: 120,000 bts
Region: Veneto (Italy)

