

M

la Svolta

CONEGLIANO VALDOBBIADENE

Prosecco Superiore Docc EXTRA DRY



Area of origin: in the heart of the Conegliano Valdobbiadene Prosecco Superiore Docc, in the Santa Maria di Feletto hills

Varietal: Glera 100%

Training system: Sylvoz

Vineyard yield: 135 q.Li/ha

Harvest period: First half of September by hand

Winemaking: Off skins by gentle pressing and statical decantation

First fermentation: Temperature controlled fermentation 16-18 °C

Second fermentation: Foaming 30-35 days with brief ageing on the yeasts for 1-2 months, to preserve fruitiness

Sparkling winemaking method: Refermentation in big stell tanks

“Charmat” method

ANALYTICAL FEATURES

Alcohol: 11% vol.

Sugar residue: 16 g/l

Pressure: 5 bar

STORAGE AND SERVICE

Storage: Best enjoyed young, preferably within 1 year.

Bottles should be kept upright in a cool and dark place

Serving temperature: 6-8 °C

ORGANOLEPTIC FEATURES

Perlage: Fine and persistent

Mousse: Creamy

Color: Brilliant straw yellow

Bouquet: A delicate note of wisteria, acacia blossoms and rose followed by citrus fruit, white peach, green apple and pear

Taste: Fresh, velvety with a good persistent and salinity

FOOD MATCHING:

It is a perfect drink all day long and it is a perfect match with delicate and exquisite dishes

HOW TO DESCRIBE ON WINE LIST

La Svolta, Conegliano Valdobbiadene

Prosecco Superiore Docc Extra Dry

LA SVOLTA Soc. Agr. s.s.

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