



Valdobbiadene DOCG *Prosecco superiore brut "5grammi"*

GRAPE VARIETIES

Glera

WINEMAKING

The grapes are selected in the vineyard during harvest and are carried to the winery in small boxes. No de-stemming. The entire grapes are dropped into the press machine intact. The crushing process is "gentle" and in a reduced environment in order to preserve the wine and to avoid contact with the oxygen. Fermentation at 20 °C. After fermentation many rackings (9-10 times) until November in order to remove all the lees by gravity and cold temperature. Thus we obtain a sparkling wine-base with its own fermentative yeast to be stored throughout the following year.

AGEING

The sparkling wine-base rests with its own yeasts until June, for a total period of 8 months. The related evolution, thanks to the yeast autolysis, releases mannoproteins and aromatics precursors. The sparkling and bottling process is carried out from June to July with the Martinotti Method (Charmat). Secondary fermentation for at least one month.

ANALYTIC DATA

Sugar content: 5 g/L.

Alcohol content: 11.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Pale straw yellow.

Light flowery scent of rose and a harmonious and complete scent of ripe apples and pears, with hints of citrus fruit.

Almond taste.

Altogether dry, fragrant and well-balanced with a soft and progressive carbonic development.

GASTRONOMY

Ideal with starters, it pairs well with simple first courses.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

