



Valdobbiadene DOCG *Prosecco superiore extra dry "Gorio"*

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, many post-fermentation rackings (9-10 times) until November 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

Many sparkling processes throughout the year to guarantee continuity. We sparkle 50 Hl at a time with the Martinotti Method (Charmat). Secondary fermentation for at least a month.

ANALYTIC DATA

Sugar content: 17 g/L.

Alcohol content: 11.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Pale straw yellow.

Flowery hints of acacia and rose and scents of ripe apple, pear, and white peach.

Full, soft and well-balanced with a progressive and complete carbonic development.

GASTRONOMY

Ideal with starters, it finely matches with legume soups and sea-food, pasta with delicate meat-based sauces, young cheeses and meat, especially poultry.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

