

Valdobbiadene prosecco superiore docg

extra brut



Silky, light, flovery

After slow fermentation of the must, the wine ages on the fine lees in a cement tank for six months. In spring the wine undergoes secondary fermentation in a pressure tank (Martinotti method) after which, within the space of one or two months, the yeasts are removed by filtering. Although this passage may seem invasive and negative for the integrity and genuineness of the wine, it is instead decisive in enhancing its fresh clear fragrances and its dynamic yet delicate flavour.

Grape: Prosecco (Glera) with Verdiso, Perera, Bianchetta

Terroir: marly – clay

Vineyard: 1.5 hectares in Saccol

0.5 hectares in San Giovanni

0.2 hectares in Vidor (Soprapiana)

1.3 hectares in Santo Stefano (Cartizze) 100%

Training systems: double inverted system and guyot

Treatment: sulphur, copper, algae extracts, zeolites,
manure-horn, silica-horn

Yield for hectar: 60 q.li (vintage 2019)

Cistern: cement, inox (autoclave) for the second fermentation

First fermentation: indigenous yeast

Foam formation: martinotti method

Second fermentation: neutral selected yeast

Sugar: 0 g/l

Sulphur: 80/90 mg/l

Alcohol: 11% vol

Vintages produced: 2001 to 2019

Vintage on the market: 2019

Bottles: 10.000

