



Valdobbiadene prosecco superiore Docg - metodo classico

extra brut

Energic, ample, white and yellow flowers, long and sapid.

These are the characteristics that distinguish the 2019 vintage. It is produced with the grapes of Saccol vineyard, it capable of expressing the most gentle, elegant and light aspects of Prosecco accompanied by an incisive flavor. To allow all this potential to emerge, however, work in the vineyard must be reduced to a minimum. It becomes indispensable to eliminate chemicals as much as possible and to respect the natural physiology of the plant and the fertility of the soil. I have decided that this wine should undergo secondary fermentation with the classic method for the greatest enhancement of its aromatic qualities , flavour and longevity.

It was disgorged in December and aged for just seven months, the right amount of time to preserve its energy, crispness and lightness.



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

Terroir: marly – clay

Vineyard: Saccol

Training systems: double inverted system and guyot

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

Yield for hectar: 80/100 q.li about

Cistern: cement

First fermentation: indigenous yeast

Foam formation: classic method

Second fermentation: neutral selected yeast

Refinement period in the bottle: 7 months

Sugar: 0 g/l

Sulphur: 100 mg/l

Alcohol: 11% vol

Vintage on the market: 2019

Bottles: 2000