

# Valdobbiadene prosecco superiore docg



*extra brut*

**Floral, sapid, light and vertical**

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:** marl – 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

**Yield for hectar:** 100 q.li

**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:** 120 mg/l

**Alcohol:** 11% vol

**Vintages produced:** 2001 to 2020

**Vintage on the market:** 2020

**Bottles:** 17.000

