



Valdobbiadene prosecco superiore docg extra brut

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.

The wine is an 'extra brut' with no residual sugar, a decision we intentionally made to enhance the original flavor and achieve a natural balance between acidity, sapidity and structure.

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

Terroir: marl – clay

Vineyard: 1.5 hectares in Saccol

0.2 hectares in Vidor (Soprapiana)

1.3 hectares in Cartizze

Training systems: double inverted system and guyot

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

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: from 2001 to 2023

Vintage on the market: **2023**

Bottles: 5.300

