



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

Glera (Prosecco) with Verdiso, Perera, Bianchetta

Terroir

Marl – clay

Vineyard

1.5 hectares in Saccol / 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 2024

Vintage on the market

2024

Bottles

13.000

2024

The 2024 harvest was completed on 11th September. The year has been one punctuated by a great deal of worries and much effort.

Early April was marked by above-average temperatures that prompted us to think summer would arrive early. However, the second half of the month saw the return of a cold snap, with frost on the lower parts of the vineyards where cold air tends to pool, which resulted in irreversible damage to new shoots.

Spring brought much rain from April to mid-June. This complicated all the work in the vineyard. Every day was a race against time, not least to keep the downy mildew in check – an impossible battle in such weather. Despite the significant challenges, our priority was not to resort to synthetic chemicals, which would have made our work much easier and guaranteed the entire grape production. Our work is founded upon the values of purity and healthy practices, even to the detriment of our production yields, and, as we predicted, these were much lower than the potential. But we don't mind. We made it, and this gives us immense satisfaction.

Towards mid-July the weather changed. Temperatures rose suddenly, with highs of 35°C, and unfortunately minimal temperature drops during the night. Drought became an issue and a concern: it was as if the rainfall of the previous months had never fallen.

But then around September things changed. Nights became a little cooler and some rain returned correct balance to the grapes. And this was precisely what was needed for the harvest – balance – everything else follows naturally from this, because we never correct any chemical parameters.