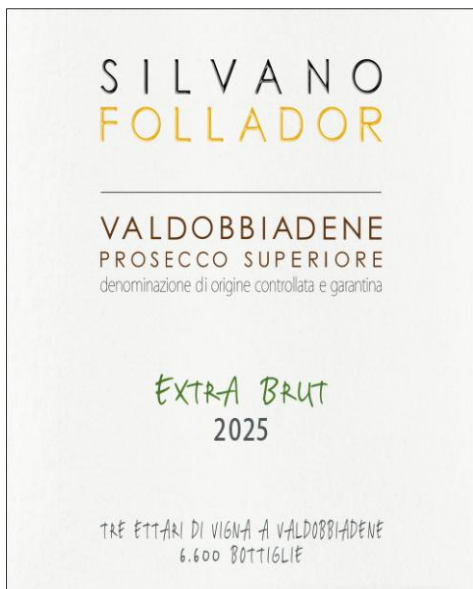




Valdobbiadene prosecco superiore docg EXTRA BRUT

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

1.4 hectares in Saccol / 1.3 hectares in Cartizze

Training systems

Double inverted system and guyot

Treatment

Sulphur, copper, algae extracts, zeolites, cornoletame (500)

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

11.5% vol

Vintages produced

From 2001 to 2025

Vintage on the market

2025

Bottles

6.600

2025

The 2025 vintage got off to a fairly good start. It was characterized by abundant but well-distributed rainfall, which enabled us to work consistently in the vineyard throughout April and May. This was followed by a warm June with little rain, but without water or heat stress for the vines. These conditions favored good vegetative development. However, the ripening process was slowed down by a heatwave followed by significant rainfall in mid-August. Ripening then continued slowly, making it difficult to decide when to begin harvesting due to the imbalance between sugar and acidity levels. Harvesting began on September 6th and concluded on September 14th.

The entire season was complex and non-linear, but fortunately less extreme than in 2024. The difficulties we encountered the previous year certainly helped us to be prepared and act promptly.

For us, every vintage is a continuous learning process. Each season is unique and unrepeatable. No two are the same. Yet this strengthens our perseverance and the courage behind our decisions.

Our approach to work and our commitment not to interfere with the production process or in the wine itself, means we welcome the diversity of each vintage with enthusiasm. The final result is shaped by the climate, the vines, and even the prevailing yeasts. Ultimately, we harvest the fruit of a multitude of elements, and by tasting the various expressions obtained we select and combine them into a single base. This year, this process will result in the production of just 6,600 bottles.