

TECHNICAL DATA SHEET

Denomination:	VALDOBBIADENE PROSECCO SUPERIORE EXTRA DRY
Classification:	Certification of Controlled and Guaranteed Origin (D.O.C.G.)
Style:	Spumante (Sparkling wine)
Grape variety:	100% Prosecco.
Production zone:	Hilly area in the municipality of Valdobbiadene, Province of Treviso, Veneto, Italy
Altitude of vineyards:	300 - 400 m.
Soil profile:	Clay, often calcareous, low- nutrient and well-drained; fairly shallow, in particular at higher altitudes.
Yield:	135 q./hectare
Harvest Period:	End of September, beginning of October
Enologist / Wine steward:	Loris Dall'Acqua is the enologist and consultant who has received the most awards in Valdobbiadene for his Prosecco Superiore D.O.C.G.
Bottled Produced bottles:	40,000 bottles
Vinification:	Soft press, settling of must, fermentation in controlled temperature. Refinement is done in stainless steel tanks.
Second fermentation:	Italian method in autoclaves of steel.
Technical data:	Sugars 18,00 g/l. Alcohol 11,50% Acidity tot. 5,60 g/l. Pressure 4,50 bars
Sensory profile:	Presentation: Straw yellow color which is brilliant thanks to the integration of the "perlage" and the bubbles. Nose: expresses delicate pear aroma and white flowers such as acacia and jasmine. It is delicate and very fresh. Palate: gives an impact of soft, continuous and lively taste as well as, harmonious and elegant.
Serving suggestions:	The Extra Dry is the more classic version of the Valdobbiadene Prosecco Superiore and is excellent as an aperitif. It goes well with crustaceans, various fish and rice. Traditionally it is coupled with local dishes like "soppressa" or sardines "in saor".
Serving temperature:	Serve chilled at 7-8° C. Chill approximately for 2 hours in the refrigerator (avoid storing in the refrigerator for longer). It is ideal to serve it in an ice bucket (chilled in 15 minutes).
Bottle:	From Valdobbiadene, with the classic "V", which the Valdobbiadene Confraternity has allowed us to use and that guarantees the origin of the product.
Wirehood and cap:	Personalized, for collectors.
Glass:	We advise using a Riedel goblet for the Prosecco di Conegliano Valdobbiadene as it allows you to appreciate the "perlage" and all aspects of the wine.
Cellaring:	In a cool dark place.
Best time to enjoy:	Valdobbiadene Prosecco Superiore sparkling wine expresses its best characteristics of freshness if consumed in the year after the vintage. If well conserved, the wine will evolve and, even if it loses part of its floral and fruity fragrance, it gains in complexity on the nose and palate.

