

TECHNICAL DATA SHEET

Denomination:	VALDOBBIADENE PROSECCO MILLESIMATO 2009
Classification:	Certification of Controlled and Guaranteed Origin (D.O.C.G.)
Style:	Spumante (Sparkling wine)
Grape variety:	100% Prosecco. For Millesimato we use highly selected grapes, from the best vineyards in Valdobbiadene.
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:	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:	10,000 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 25,00 g/l. Alcohol 11.50% Acidity tot. 5,90 g/l. Pressure 4,50 bars
Sensory profile:	Presentation: brilliant straw yellow. Fine bubbles and persistent perlage. Nose: Ample wine, high intensity and harmony. The scents of yellow apple, pear and white peach stand out softening into flower scents with notes of acacia and jasmine. Palate: soft, full and persistent, the foam elegantly frees on the palate. Optimal balance and harmony, a complete correspondence with the flavour.
Service suggestions:	Ideal as an aperitif, it is suitable for all occasions, meetings and parties. The Millesimato goes very well with savoury or fat dishes, such as paté or shellfish, oysters or mussels au gratin. Optimal coupling also with fruit tarts, dry pastries and flat cakes.
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.

