



Valdobbiadene Prosecco Superiore

DOCG “Rive di Refrontolo” Extra Brut



TECHNICAL INFORMATION

Grapes, grown in the organic “Bagolaro” vineyard in the municipality of Refrontolo, are harvested by hand and then undergo soft whole-bunch pressing which makes juice extraction faster and more efficient. This process, which is gravity-fed, involves separating the cuvées obtained from pressing (free-run juice and first press), which then ferment at a controlled temperature of 17° C, before resting on the fine lees for some months with carefully considered bâtonnage. The cuvée is then transferred to horizontal autoclaves (pressure-resistant tanks) for fermentation at a controlled temperature of 14-16 °C, to bring out the full aromatic potential of the base wine. Once the right pressure has been reached, the wine is rapidly cooled to inhibit yeast activity and then the sparkling wine rests on its lees for a number of weeks before being bottled isobarically and released for sale.

TASTING NOTE

The bright straw yellow hue with a slightly greenish tinge, ushers in a bouquet of peach blossom and acacia, with fruity notes of white-fleshed fruits, particularly rennet apple and peach, and hints of herbs. In the mouth, there is an invigorating freshness and a vibrant, caressing mouthfeel, with bubbles of extreme finesse which prolong and amplify the rich array of flavour, aroma and touch perceptions, and a surprising savoury note which brings an extra dimension and juiciness to the long finish.

SERVING SUGGESTIONS

A decidedly gastronomic wine in style and versatility, it is the perfect companion to indulgent appetizers, vegetarian cuisine and delicate pasta dishes. Thanks to its underlying savouriness, it holds its own with main courses featuring shellfish and highly prized fish, as well as white meats, and cheeses with a soft or firm texture.

GRAPES



Glera

PRODUCTION ZONE



Refrontolo (TV)

ALTITUDE



200 - 250
m.a.s.l.

TYPE OF SOIL



Moraine in origin, clay
with layers of friable
puddingstone.

TRAINING SYSTEM



Sylvoz,
Cappuccina

PLANTING DENSITY



3,500 - 4,000
plants per hectare

HARVEST PERIOD



Second week
of September

ALCOHOL LEVEL



11.50 % vol.

SERVING TEMPERATURE



8 - 10 °C

RECOMMENDED GLASS



Medium-sized tulip
with narrow rim

AGING POTENTIAL



2/3 years

BOX



6 bottles

FORMAT



75 / 150 cl