



PROSECCO SUPERIORE DOCG EXTRA DRY

PRODUCER PROFILE

- **Region:** Veneto, Italy
- **Estate Founded:** 1969
- **Winemaker:** Fabio Zardetto
- **Total acreage under vine:** 88
- **Winery total production:** 2.5 mil bottles



WINE DESCRIPTION

A gentle and silky Prosecco made from perfectly ripe Glera grapes from best hillside vineyards within Conegliano-Valdobbiadene DOCG appellation, in the heart of the most prestigious and historical Prosecco area. Elegant, well-balanced and complex wine with focused aromas, intense flavors and elegant finely textured perlage.



TASTING NOTES

Bright straw yellow color with tiny, refined persistent bubbles. Layered aromas of orange blossom, lemongrass, peaches and tropical fruits. Round and mouth filling flavors of ripe golden apple and citrus well integrated within rich structure, sapid minerality and refreshing acidity.



FOODPAIRING

This versatile Prosecco can be served as an aperitif but has enough weight to pair well with risottos, fish dishes, white meats, mild cheeses and slightly spicy foods.

VINEYARD & PRODUCTION INFO

- **Production area:** select vineyards within Conegliano Valdobbiadene Prosecco DOCG.
- **Soil:** iron-rich and silty clay-loam.
- **Elevation:** 400 to 600 ft asl, mostly southeastern exposure
- **Training method:** double-Guyot and Sylvoz
- **Production stats:** min 1000 vines per acre, max 5 tons of grapes per acre
- **First vintage produced:** 2009
- **Harvest:** mid-September
- **Bottles produced of this wine:** 200,000 bottles.

WINEMAKING & AGING

- **Varietals:** at least 85% Glera and up to 15% Pinot Bianco / Chardonnay
- **Fermentation vessels:** large stainless-steel tanks (autoclavi); Charmat method
- **Alcoholic fermentation:** approx. 40 days at 60°F after which still wine rests at 45°F
- **Sparkling fermentation:** 45 days on the lees at 59°F, then two months at 25°F before release.
- **Formats available:** 750 ml

ANALYTICAL DATA

- **ABV:** 11.5%
- **Pressure:** 5+ ATM
- **Residual Sugar:** 16 g/l, Extra Dry
- **PH level:** 3.2
- **Acidity:** 5.25
- **Dry extract:** 17