
SITE OF COLTIVATION

Refrontolo, a town sited in the heart of the D.O.C.G. Conegliano – Valdobbiadene area

SOIL

Clay and sand

HEIGHT ABOVE SEA LEVEL

200 m

VINEYARDS EXPOSURE

Southeast and southwest slopes

CULTURE SYSTEM

Double upside down with 3333 logs per hectare, 18 buds per log

VINEYARDS

100% Glera grape variety

GRAPE HARVEST SYSTEM

Manual

HARVEST TIMING

Mid September, slightly ahead of the full ripeness of the grapes

PERFORMANCE PER HECTARE

135 qli

RESULT FROM GRAPE TO WINE

70%

SPARKLING-PHASE METHOD

Charmat - Martinotti

VINIFICATION

Technological research is aimed at combining operational rationality with respect to traditional oenological techniques Phases: - pressure of whole grapes with a vacuum press of modern design, in the absence of oxygen and controlled temperature to better preserve the fragrances present in the grape; - cold static decantation of must for the separation of some pulp and peat residues; - first fermentation with indigenous yeasts, with temperature control, a major factor in obtaining a quality product; - refinement of the base wine on the noble lump until the time it is taken out of foam

TASTE

Full, harmonious, dry and softer

SCENT

Strong floral notes, fresh fruit, citrus, pleasing and luscious

PARKLING PHASE

Afoaming by the Charmat method lasts at least 2 months. During this delicate production stage, daily fermentation and temperature are monitored because they greatly affect the quality of the sparkling wine.

ALCOHOL

11.5 % vol

Available sizes: 375ml - 750ml

LOOK

Straw yellow with greenish reflections, fine and persistent perlage



★ Veromonte ★
Prosecco Superiore

Edizione