



V23005075

### Conegliano Valdobbiadene Prosecco Superiore DOCG Spumante Extra Dry - cl 75

Il Vino dei Poeti Valdobbiadene Superiore is a Prosecco DOCG, obtained by the vinification in white of grapes grown on the hills near Treviso, between the towns of Conegliano and Valdobbiadene. Conegliano Valdobbiadene Prosecco has been recognised as a DOCG wine in 2009 and embodies Prosecco quality excellence.

**Production Area:** Fascia collinare Conegliano-Valdobbiadene (Veneto), Italy

**Vine:** Glera (85% min), Chardonnay, Pinot

**Plants per Hectare:** 3500-4000

**Training System:** Double inverted

**Harvest Period:** End of September

**Yield per Hectare:** 135 q/Ha

#### Characteristics:

##### Production Area

- > The area, close to the Venetian Prealps, has a temperate climate with mild winters and fresh summers. The wide temperature range stimulates an increased production of aromatic compounds, which result in finer and more intense aromas;
- > The diversity of soils, sun exposure, slopes make this Prosecco a very complex wine.

##### Production Process

- > Grapes are hand-picked, allowing for:
  - > Harvesting grapes at different times, according to their ripeness;
  - > Selecting only ripe, healthy and suitable grapes;
  - > Protecting grape integrity.
- > Grapes are softly pressed and must is stored at low temperatures in steel tanks.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts. In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 15 °C, to preserve the primary aromas of the grapes.
- > Following fermentation, the wine is left in contact with the lees: the dead yeast cells release some important compounds which enhance the body, structure and aroma of the wine, balancing sugar residues (16-18 g/l).
- > Cold stabilization is then carried out before filtering the wine. After both filtration and bottling, the wine rests for a few days, so that its different components can restore their natural balance.





### Organoleptic Characteristics:

**Color and Appearance:** Brilliant, straw yellow. Fine and persistent perlage.

**Bouquet:** Typical and refined, with fruity (green apples, pear, citrus fruits) and floral (wisteria, acacia and lily of the valley) notes.

**Taste:** Harmonious, elegant and balanced; on the palate, it is made soft by sugar residues, while also being dry thanks to its lively acidity.

### Chemical Characteristics:

**ABV:** 11,5%

**Sugar, g/l:** 17

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** Aperitif, clam sauté, radicchio and pumpkin risotto, baked monkfish with potatoes.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.

## Awards

**4 stelle** - Vinibuoni d'Italia - IT (2025) - VTG 2024

**Bronze Medal** – IWSC - International Wine & Spirit Competition - UK (2025) - VTG 2023

**Bronze Medal** - Decanter World Wine Awards - UK (2024) - VTG 2022

**90/100** - Eros Teboni - The Wine Journal - IT (2024) - VTG 2022

**Bronze Medal** - IWC International Wine Challenge - UK (2024)

**Gold Medal** - The Prosecco Masters, The Drinks Business - UK (2024)

**Bronze Medal** - WOW - Civiltà del bere - IT (2019)

**Silver Medal** - The Prosecco Masters The Drinks Business - UK (2017)

**Silver Medal** - Cathay Pacific Hong Kong International Wine and Spirit Competition - HK (2016)

**Silver Medal** - The Prosecco Masters The Drinks Business - UK (2016)

**Silver Medal** - Mundus Vini - Germany (2015)

**90/100 Points** - Decanter Magazine - UK (2015)

**Bronze Medal** - The Prosecco Masters The Drinks Business - UK (2014)

**Bronze Medal** - Decanter World Wine Awards - UK (2013)

