



PROSECCO DOCG CASA BOTTEGA



V13067075

Conegliano Valdobbiadene Prosecco Superiore DOCG Spumante Extra Dry - cl 75

Casa Bottega 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

Plants per Hectare: 3500-4000

Training System: Double inverted

Harvest Period: End of September

Yield per Hectare: 110-120 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.
- > Fermentation takes place in cuve close, according to Martinotti method. The single fermentation, carried out starting from the must, allows for the preservation of the primary aromas of the grape: the wine is then characterized by more complex and persistent scents. The entire process lasts about 40 days at a controlled temperature of 14 °C with the addition of selected yeasts.
- > 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.





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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: 16-18

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

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif and in cocktails, it is also an ideal all-around wine. It goes particularly well with radicchio or asparagus dishes, with pasta, risotto, fish courses or white meat.

Enjoy it within: 18 months.



Recommended Glass: Flute.