



V23030075

Conegliano Valdobbiadene Prosecco Superiore DOCG Spumante Brut - cl 75

Il Vino dei Poeti Valdobbiadene Superiore is a Prosecco DOCG obtained from the white vinification of grapes grown in the hilly area in the province of Treviso, between the towns of Conegliano and Valdobbiadene. Conegliano Valdobbiadene was recognised as DOCG in 2009 and represents the qualitative excellence of Prosecco. The Brut version is suitable for those who prefer wines with a moderate sugar content.

Production Area: Hilly area between Conegliano and 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.
- > 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 (12-14 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 notes of white peach and pear and floral hints of wisteria and acacia.

Taste: Fresh, with a balanced acidity and dry in the finish.

Chemical Characteristics:

ABV: 11,5%

Sugar, g/l: 12-14

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

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif, perfect for cocktails, it is a wine ideal for the whole meal. It is excellent with crostini with casatella and sausage or with codfish mantecato and pumpkin fritters, ricotta and spinach crespelle, tagliatelle with seasonal vegetable ragout, risotto with lean veal ragout and rosemary. As second courses, swordfish in salmoriglio sauce, breaded fried sardines accompanied by fava bean salad or pan-fried dandelion.

Enjoy it within: 18 months



Recommended Glass: Flute