BOTTEGA

GENESI BLACK PROSECCO DOCG EXTRA BRUT



V23237075

Conegliano Valdobbiadene Prosecco Superiore DOCG Spumante Extra Brut - cl 75



Genesi Black originates in the Prosecco Superiore DOCG area, among the hills of Conegliano and Valdobbiadene, a UNESCO World Heritage Site. This sparkling wine represents the perfect synthesis of tradition and innovation, thanks to a careful selection of grapes and a production process that enhances the longevity of the wine. The long fermentation of at least 9 months, with ageing on the lees, enhances the typical characteristics of Prosecco Superiore and gives it more complex aromas and greater structure. The bottle, with its sophisticated design, contains a Prosecco created for those who seek elegance and character in every glass.

Production Area: Hilly area between Conegliano and Valdobbiadene, Veneto
Vine: Glera (85% min), Chardonnay, Pinot
Plants per hectare: 3000-3500
Training System: Double inverted
Harvest period: From mid-September
Yield per Hectare: 110 q/ha

Characteristics:

Production Area

The grapes are grown in the hills between Conegliano and Valdobbiadene, the Prosecco Hills UNESCO World Heritage Site.
The area is characterised by long, not particularly cold winters and hot summers.
The hilly terrain is subject to significant temperature variations between day and night. This difference in temperature allows for the development of finer, more elegant and, at the same time, more intense aromas.

Production Process

The grapes are harvested by hand to select the best bunches and quickly taken to the winery to preserve their integrity. This is followed by soft pressing, then the must is kept at a low temperature in steel tanks.
The first fermentation takes place in steel tanks after the addition of selected yeasts.
In accordance with the Martinotti method, the second fermentation takes place in an autoclave for about 40 days at a controlled temperature (14-15 °C) and selected yeasts. The wine is then aged on inactive yeasts for at least 8 months, enriching its structure and complexity. Part of the wine is aged in oak barrels and added to the dosage syrup. The production cycle lasts a total of at least 9 months.

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Organoleptic Characteristics:
Color and Appearance: Bright straw yellow with golden reflections; fine and persistent perlage.
Bouquet: Complex with notes of ripe apple and pear, characteristic aromas of bread crust and complex hints due to ageing in wood.
Taste: Dry, savoury, persistent, with notes reminiscent of the bouquet.

Chemical Characteristics:
ABV: 11,5%
Sugar, g/l: 6
Total Acidity, g/l: 5,00-6,00

Serving Temperature: 4-5 °C
Serving Suggestions: It pairs perfectly with raw fish and oysters. Ideal with fish dishes, even complex ones.

Enjoy it within: 5 years and older.



Recommended Glass: Flute.

Awards

90/100 - Falstaff Sparkling Special - IT (2026) - vtg. 2022

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