



— VITICOLTORI DI PENDIO —

LE VOLPERE “RIPIDO” BRUT VALDOBBIADENE PROSECCO SUPERIORE DOCG



Grape Variety Glera 100%

Vineyard Location Farra di Soligo, Veneto

Soil Mixed soils with calcareous marl, sandstone and clay components

Training System Modified Cappuccina

Vine Density 2,600 plants per hectare

Yield Per Hectare 13,500 kg. Per hectare

Vineyard Size 12 hectares

Annual Production 15,000

Harvest Hand harvested and grapes selection

Vinification Grape selection, soft pressing, (clarification). Temperature controlled fermentation at 17 °C in stainless steel tanks

Aging Rested on lees in stainless steel tanks for 3 months. Slow Martinotti sparkling process for at least 40 days

Alcohol Vol 11.5 %

Perlage Elegant, fine, persistent perlage

Color Light lemon color with green hues

Aroma Fine and delicate flowers on the nose with a delicate aroma of fruit like golden apples, pears, and citrus.

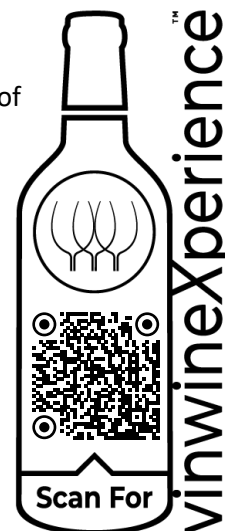
Taste Savory and fresh attack with yeasty flavors, citrus and pear, golden apples notes finishing with a lively acidity

Food Pairing As aperitif, light starters, charcuteries, light seafood, fresh cheeses, raw seafood

Serving Temperature 6-7 °C / 43-45°F

Type Of Cork Sparkling wine cork with cage

Bottle Size (L) 0.75



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