



LE VOLPERE "COL VOLPERE" BRUT VALDOBBIADENE PROSECCO SUPERIORE DOCG



Grape Variety Glera 100%

Vineyard Location "Col Volpere" Vineyard on Farra di Soligo hills, Veneto

Soil Brown marls with iron silicates and clay components. Calcareous conglomerate rock called "Puddinga".

Training System Modified cappuccina

Vine Density 2,600 plants per hectare

Yield Per Hectare 13,000 kg. Per hectare

Vineyard Size 2 hectares

Annual Production 13,350

Harvest Hand harvested and grapes selection

Vinification Selection of the ripest grape bunches, soft pressing and must {clarification} Temperature controlled fermentation at 17 °C in stainless steel tanks

Aging Rested on lees in stainless steel tanks for 4 months with regular batonnage. Slow Martinotti sparkling process for 3 months

Alcohol Vol 11.5%

Perlage Fragrant, creamy, fine and mouth-filling

Color Deep lemon

Aroma Broad and complex bouquet, ranging from subtle notes of yeast and slightly ripe fruit, aromatic herbs

Taste Balanced, crisp, well structured, on the palate it is pleasing, harmonic and savory

Food Pairing Excellent as an aperitif and to be matched with appetizers and seafood dishes, it is perfectly suitable for any special occasion

Serving Temperature 6-7 °C / 43-45°F

Type Of Cork Sparkling wine cork with cage

Bottle Size (L) 0.75

