



COL MIOTIN VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT MILLESIMATO



Grape Variety Glera 100%

Vineyard Location Hillside vineyards in Solighetto area.

Soil Highly filtering marls and sandstones, clay, limestone.

Training System Modified cappuccina

Vine Density 2,600 vines per hectare

Yield Per Hectare 13,500 kg. Per hectare

Vineyard Size 7 hectares

Annual Production 3.000 bottles/year

Harvest Handmade, manual grape selection.

Vinification Soft pressing and temperature controlled fermentation with moderate lees contact. Prolonged-second tank fermentation

Alcohol Vol 11%

Perlage Delicate, with fine, persistent, and homogeneous bubbles

Color Straw yellow with green hues

Aroma Fresh fruit aromas like pear, banana, apple, peach, apricot, delicate white flowers, and savory notes

Taste The savory character mixes well with fruit flavors making the wine very well balanced

Food Pairing Excellent as aperitif, with starters and any seafood dishes

Serving Temperature 6°C / 42.8°F

Type Of Cork Sparkling wine cork with cage

Bottle Size (L) 0.75

