

COL MIOTIN VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY 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 (pear, banana, apple, peach, apricot, delicate white flowers, and savoury notes)

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

Food Pairing Excellent as an aperitif and appetizers. Being slightly sweet it pairs well with delicate desserts

Serving Temperature 6°C / 42.8°F

Type Of Cork Sparkling wine cork with cage

Bottle Size (L) 0.75

