



LE MANZANE[®]
to be happy

Name of the wine: ***CONEGLIANO VALDOBBIADENE DOCG PROSECCO SUPERIORE
SPUMANTE BRUT***

Alcohol: 11,5%

Type of Grapes: Glera for Prosecco Conegliano Valdobbiadene Docg 100%

Medium production per year: 150.000 bottles

Farming system: Sylvoz

Production area: Morainic hills of Prealpi Trevigiane between
Conegliano and Valdobbiadene

Vineyard and soil type: the Vineyards are situated at an altitude between
200 and 300 meters above sea level grown on medium textured clayey soil

Harvest: hand picked from late August to early September

Vinification and aging: soft pressing of grapes, cold settling of the must
(5-7°C) and start the fermentation at controlled temperature of 16/18°C.

Next stop on the lees for 3 months. Secondary fermentation in autoclaves
with a fermentation of about 50 days temperature of 14°C. Another stop on
yeast fermentation for 3 months resulting in a product with high pressure
without the annoying effect of carbon, increasing the feeling of creamy
sparkling wine. Next aging in bottle for 30 days before entry into the
market.

Tasting notes and suggested pairings:

Bright straw colour, fine perlage, delicate fruity aroma with hints of bread
crust, with floral nuance. From excellent aperitif, it pairs well with light
pasta dishes, soups and seafood. Served at 7-9° C.

