

REFOSSO



Denomination: Conegliano Valdobbiadene Prosecco Superiore

D.O.C.G.

Type: sparkling Brut Millesimato

Grapes: Glera 100%

Area: hillside vineyards between Conegliano, Feletto, Ogliano and

Carpesica

Vineyard

Soil: sandstone, clay substrate

Altimetry/exposure: 120/150m a.s.l. exposure to the South, East,

West

Yield: 13,5 tons/ha

Breeding system: Sylvoz

Harvest: hand picking

Cellar

Vinification: white winemaking at controlled temperature, second

fermentation with Charmat method

Volume: 11,5% vol.

Residual sugar: 12 g/l

Tasting

Colour: brilliant straw yellow, fine and persistent mousse

Flavour: citrine aroma and herbaceous freshness, hints of bread

crust, apple, pear, wild strawberries with a pleasant citrus note

Taste: fruity, ample, persistent and harmonic, creamy effervescent

ending

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