

ZARDETTO

CONEGLIANO LA TERRA, PROSECCO IL VINO.

TRE VENTI



Denomination: *Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Ogliano*

Type: *sparkling Brut Millesimato*

Grapes: *Glera 100%*

Area: *hills of Ogliano*

Vineyard

Soil: *mostly moraine, sandstone*

Altimetry/exposition: *100/150m a.s.l. exposure to the South, East, West*

Yield: *10 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: *8 g/l*

Tasting

Colour: *straw yellow, fine and persistent mousse*

Flavour: *fruity with green apple balanced by a citrus note, noticeable hints of spices*

Taste: *balanced, fresh with a pleasant ending*

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for this Prosecco Superiore*

Agency & Wine Tasting

Via Giarentine 12, 31010 Farra di Soligo (TV) – Italia

Tel. +39 348 226 2961

Email: info@emporiosuperiore.it

Website: www.emporiosuperiore.it



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