



Piero

VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

From the hills of Valdobbiadene, the birthplace of Prosecco that conquered the palates of the whole world, comes this refined sparkling wine with unmistakable aromas and a marked territorial connotation. 100% Glera grapes and careful vinification with the Martinotti method, faithful to the dictates of the Venetian sparkling wine tradition.

GRAPES	Glera
GRAPE YIELD	About 135 quintals/hectare
AREA	Vineyards located in the municipality of Valdobbiadene
ALTITUDE	250-300 m asl
GRAPE TRAINING	Double inverted and Sylvoz breeding
PLANTING DENSITY	2.500 - 3.500 trees / hectare
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	NV
ANALYSIS DATA	Alcohol 11% vol Total Acidity 5,6 g/l Sugar 14 g/l
AGING POTENTIAL	24/30 months

Production Area

Varied soil with moraines, sandstone and clay, limestone, lean, dry and shallow especially at higher altitudes.

Winemaking

After the harvest, the grapes are crushed and subjected to soft pressing with pneumatic presses and a static decantation of the must. Fermentation takes place at a controlled temperature (17-19° C) with selected yeasts. The wine is then placed in steel autoclaves where the second fermentation takes place with the Martinotti method. The sparkling cycle lasts at least 30 days.

Taste

COLOUR: At sight, it has a pale straw yellow color with a dense and persistent foam.
BOUQUET: The scent is characterised by notes of ripe apple and yellow-fleshed peach.
PALATE: At taste, it is exuberant and immediately pleasant: it bewitches the palate with fruity sensations and unmistakable softness.

Pairing

To be enjoyed chilled as an aperitif. Paired with the traditional Venetian soppresa or baozi fusion. Excellent with shellfish, perfect with crudité.

