

# VALDOBBIADENE PROSECCO SUPERIORE DOCG

# BRUT

Last born in the Bortolin cellar. And being the last it embodies the knowledge and the history of the Valdobbiadene sparkling winemaking tradition. Austere wine for the most experienced consumers and to begin the fascinating journey discovering the Valdobbiadene DOCG. It is the first essential step to climb the ladder to the exhilarating sweetness of our dry sparkling wine “Della Gioia”.



## COLOUR

Straw yellow colour, minute and persistent perlage.

## NOSE

Lively, intense and persistent.

## TASTE

Well structured, lingering on the palate.

## FOOD PAIRINGS

Excellent aperitif, it goes well with parmesan cheese shavings or fish dishes and shellfish.

## CARATTERISTICHE TECNICO-IDENTIFICATIVE

### Production area

Santo Stefano, i Mass

### Grape varieties

Glera

### Soil features

Marly clay.

### Vineyard

0/40% hills slope, altitude 200/300 metres above sea level,

age up to 60 years, facing south.

### Training system

Guyot.

### Bunch

Loose bunches.

### Harvest

Manual, September 20 - October 20.

### Temperature of Vineyard

Average April/October, 17°C /64°F .

### Yield per hectare

135 quintales (215 bushels/ acre).

### Vinification process

Soft pressing of the grapes, fermentation at controlled temperature with cultured yeasts. Contact with fine lees in stainless steel for 3 months.

### Secondary fermentation

Charmat or Martinotti method in stainless steel pressurized tanks, at controlled temperature.

### Cycle length

30-40 days

## ANALYTICAL CHARACTERISTICS

Alcohol: 11% Vol

Residual sugar: 5 gr/lit

Total acidity: 5,21 g/lit

## SHELF LIFE AND SERVING SUGGESTIONS

### Recommended glass

white wine glass, medium-wide base and narrow apex.

### Service temperature

8-9 °C

### Storage

In a cool place, protected from heat and light.