



VIGNA DEL PARADISO EXTRA DRY CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG RIVE DI COLFOSCO

Genesis of the name: literally “heaven Vineyard”: takes this name because the bunches used for this wine comes directly from our highest hill, where you can look forward all our property. The landscape that is enjoyed is wonderful, the sight goes on the clearest days till Venice

Appellation: Conegliano Valdobbiadene Superiore D.O.C.G. – Rive di Colfusco.

Style: sparkling wine, classified as “extra dry”

Grape variety: 100% Glera.

Soil profile: hilly, of moranic origin, heterogeneous, medium texture, mainly clayey, rocks absent, permeable.

Average Vineyard altitude: 180 meters

Vineyard yield: Not exceeding 13 tons

Climate: moderately continental, cold winters and very sunny, windy and never sultry summers.

Harvest: September, exclusively by hand in baskets.

Vinification: soft pressing of whole bunches, fermentation in steel tanks at controlled temperature.

Second fermentation: into stainless steel tank, aging for over 30 days

Alcohol percentage: 11.50%

Residual sugar: 17 g/l

Pressure: 4.50 bar

Serving temperature: 8-10 °C

Serving glass: wide sparkling wine glass, Conegliano Valdobbiadene glass.

Cellaring: store in a dry, ventilated place away from sources of light and heat.

TASTING NOTES

Presentation: pale straw yellow, elegant mousse, tiny and very persisting bubbles.

Bouquet: apple, acacia and other white flowers, yellow peach and apricot. A touch of aromatic herbs and mineral puffs.

Taste: fresh, balanced, apple, wisteria, citrus peel, full tasty and persistent, on the finish a hint of dried fruit.

Better paired with: The ideal aperitif and a great seal for a lunch in every season. Special match with fried vegetables, any type of pasta, fish with mushrooms and potatoes, tuna or salmon sashimi.

Available sizes: 0,75 – 1,5 – 3 L

How to list: MONTESEL Prosecco Conegliano Valdobbiadene DOCG extra dry “vigna del paradiso”