



MILLESIMATO DRY CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

Genesis of the name: with the word “millesimato” we like to indicate the best product on our selection of sparkling wines.

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

Style: sparkling wine, classified as “dry”

Grape variety: 100% Glera.

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

Average Vineyard altitude: 180 metres

Vineyard yield: Not exceeding 13,5 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: 22 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: shiny pale yellow, elegant and creamy mousse, very tiny and highly persisting bubbles.

Bouquet: fragrant with a good intensity of white flowers, golden apple and ripe pear, raisins and aromatic herbs.

Taste: fresh intense and lively freshness, apple, apricot, wisteria with notes of dried and candied fruits.

Better paired with: small shellfish, swordfish tartare, fresh fruits pie, ananas and other tropical fruit desserts.

Available sizes: 0,75

How to list: MONTESSEL Prosecco Conegliano Valdobbiadene DOCG dry “millesimato”