



GIARDINO DELLA GHIANDAIA EXTRA BRUT CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

Genesis of the name: "Giardino della Ghiandaia" was inspired by the echo of a flight that connects sky and earth.

The call of this tireless bird watches over our vineyards and woods, a symbol of balance and harmony.

It's a tribute to nature that works in silence, yet leaving its mark in every sip.

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.

Vineyard yield: Not exceeding 13 t/ha as rules and regulations

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

Harvest: typically in the first half of September, exclusively hand-picked into baskets.

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

Second fermentation: into stainless steel tanks, aging for 60 days.

Alcohol percentage: 11.50%

Residual sugar: between 2,5 and 4,5 g/l

Serving temperature: we recommend to serve between 8 and 10 °C

Serving glass: large 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 color, elegant foam, very fine and long-lasting perlage.

Bouquet: apple, white hawthorn flowers with a touch of wisteria, pink rose, lime and light hints of pear.

Taste: lean, dry and vibrant, with vivid notes of apple and mandarin blossom, a citrusy and saline aftertaste, and a fresh almond note on the finish.

Better paired with: trio of tartare: sea bream, sea bass, and amberjack; fresh (non-aged) toma cheeses; vegetable couscous; orange salad; crostino with anchovies, burrata, and datterini tomatoes; grilled octopus; asparagus crêpe.

Available sizes: 0,75

How to list: MONTESEL Conegliano Valdobbiadene Prosecco superiore Extra Brut "giardino della ghiandaia"