



## MILLESIMATO DRY CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

**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.

**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

**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 over 30 days.

**Alcohol percentage:** 11.50%

**Residual sugar:** between 21 and 23 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:** 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 Conegliano Valdobbiadene Prosecco superiore Dry “Millesimato”