

## CASA VITTORINO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. *Sparkling wine - brut*



### ✓ PRODUCTION AREA

At the Astoria farm on hills at about 150 m. on sea level.

**Vineyards:** east-west facing vineyards with about 4,000 stocks each hectare; 16-years-old vines.

**Average production:** 3/4 Kg each stock, equivalent to 110/120 quintals each hectare.

**Grape variety:** Glera.

**Growing technique:** Sylvoz.

### ✓ TECHNOLOGY

For this Cuvée only the best bunches are chosen and hand-picked in baskets in September, when they are ripe; afterwards, the grapes are derasped and fermented at 8/10 °C for a few hours (cryosoaking) directly in the press in environment without oxygen. Then the soft pressing and the static decantation of the must take place. Its primary fermentation happens in steel containers with 16 °C with selected native yeasts. The new wine, deprived of the grossest dregs, is kept with sugary rests and left on yeasts for 2/3 weeks; after having made it clear, it is poured in an autoclave where the foaming takes place at 16/18 °C, a process that lasts approximately 20/25 days. After that it undergoes another refining on the yeasts for a few weeks. The bottling and the resting in the bottle for at least 1-2 months conclude the cycle.

### ✓ ORGANOLEPTIC CHARACTERISTICS

**Perlage:** fine, elegant and persistent.

**Colour:** pale straw yellow with greenish reflections.

**Bouquet:** intense, clean-cut, fruity, and typical of the vine variety.

**Taste:** dry, full, savoury and harmonious.

### ✓ CHEMICAL CHARACTERISTICS

**Alcohol content, % vol.** 11.00 - 12.00

**Sugars, g/l** 10.00 - 11.00

**Total acidity, g/l** 5.50 - 6.50

### ✓ SERVING TEMPERATURE

5 - 6° C and opened at the moment.

### ✓ PRESERVATION

Keep in a dry and cool place and far from light and heat sources.

### ✓ AS INDICATED IN THE WINE LIST

"Casa Vittorino" Sparkling wine Valdobbiadene Prosecco Superiore D.O.C.G. - Astoria

**Astoria** - 153 [lt.0,75], 155 [lt.1,50],  
208 [lt.3,00]

