

## VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. "DATED" SPARKLING WINE



### ✓ PRODUCTION AREA

Grown on the hills of the "Astoria" Estate, at approx. 150 m. above sea level.

**Vineyards:** "Costa del Sol", with an east-to-west orientation, with approx. 4,000 grapevines per hectare [average age: 8 years].

**Average production:** 3/4 kg per grapevine [110/120 q. per hectare].

**Grape variety:** Glera.

**Growing technique:** Sylvoz.

### ✓ TECHNOLOGY

The grapes are harvested by hand in September, when they have the best chemical/organoleptic properties, and are lightly crushed. The must then undergoes static decantation. Primary fermentation takes place inside steel vats at 16°C with the help of selected autochthonous yeasts. Before the primary fermentation process is concluded, the wine - which has a high content of sugar residues - is run into a pressure tank where it becomes sparkling. This phase occurs while the primary fermentation process continues. This process lasts 20/25 days. Then the wine remains in contact with yeasts for approx. 15 days, so that the resulting sparkling wine acquires a more fruity taste and a distinguishing aroma. After bottling, the wine is allowed to age 4/6 weeks.

### ✓ ORGANOLEPTIC CHARACTERISTICS

**Perlage:** tiny and continuous.

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

**Bouquet:** intense, fruity of peach and melon, typical.

**Taste:** soft, full, harmonious, typical aromatic.

### ✓ CHEMICAL CHARACTERISTICS

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

**Sugars, g/l** 19.00 - 20.00

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

### ✓ SERVING TEMPERATURE

6 - 8° C, obtained in a ice-cooler 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

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

**Astoria** - 108 [lt. 0,75], 182 [lt. 1,50]

