

LE VOLPERE "COL MILIANE" EXTRA BRUT VALDOBBIADENE PROSECCO SUPERIORE DOCG



Grape Variety Glera 100%

Vineyard Location Miliane Vineyard, Hills of Premaor, Veneto

Soil Compact grey marl

Training System Modified cappuccina

Vine Density 2,600 plants per hectare

Yield Per Hectare 13,000 kg. Per hectare

Vineyard Size 1 hectare

Annual Production 3,300

Harvest Hand harvested and grapes selection

Vinification Selection of the ripest grape bunches. Soft pressing and must (clarification). Temperature controlled fermentation at 17 °C in stainless steel tanks

Aging Rested on lees in stainless steel tanks for 4 months with regular batonnage. Slow Marinotti sparkling process for 6 months

Alcohol Vol 12,0%

Perlage Fragrant, creamy, fine and mouth-filling

Color Deep lemon

Aroma Broad and complex bouquet, from subtle notes of yeast and slightly ripe fruit to aromatic herbs

Taste Bone dry, crisp, savoury, well structured, with good tension and harmonic dry finish

Food Pairing Good as aperitif and food friendly being really palate cleansing: light starters, charcuteries, light seafood dishes. Excellent with raw fish

Serving Temperature 6-7 °C / 43-45°F

Type Of Cork Sparkling wine cork with cage

Bottle Size (L) 0.75

