



Valdobbiadene DOCG (Denominazione di Origine Controllata e Garantita)

"Coste" - Brut



This wine with its pale straw yellow colour brings out all the organoleptic properties typical of Prosecco.

On the nose it is very delicate, the aromas that stand out are ripe fruity aromas of apple and apricot with hints of rose petal complementing it. It is an elegant wine for the whole meal.

It goes particularly well with first courses herb risottos and white meats.

It is also suitable with fish dishes, especially shellfish.

TECHNICAL DATA:

Alcohol 11% v/v; sugar 9 g/l.

SERVING TEMPERATURE:

8-10 °C.

GRAPES:

100% selected Glera.

PRODUCTION AREA:

Steep vineyards in Combai.

CHARACTERISTICS OF THE VINEYARDS:

Classic uneven-aged vineyards in the prosecco area, planted entirely on the southern slopes of the hills. The training system is the double-arched cane.

SOIL:

Soft, well structured, clayey with the presence of skeleton, well endowed with organic substance with neutral-alkaline pH.

HARVEST:

September.

VINIFICATION:

Classic white vinification with reductive technique, fermentation on clean must at a temperature of 19-21° C with selected yeasts.

It is subsequently stabilised in an autoclave.
