



colvendra®

BEPI



Denomination: *Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Refrontolo*

Type: *sparkling Dry Millesimato*

Grapes: *Glera 100%*

Area: *hills of Refrontolo*

Vineyard

Soil: *sandstone, clay substrate*

Altimetry/exposure: *250/300m a.s.l. exposure to the South, East, West*

Yield: *11,5 tons/ha*

Breeding system: *Doppio Capovolto*

Harvest: *hand picking, selection of grapes with the best exposure*

Cellar

Vinification: *white winemaking at controlled temperature, second fermentation with Charmat method*

Volume: *11,5% vol.*

Residual sugar: *28 g/l*

Tasting

Colour: *pale straw yellow*

Flavour: *wide bouquet of ripe fruit, Golden apple, peach and citrus; notes of Acacia flowers and Wisteria*

Taste: *fragrant, pretty sweet, fresh; mellow and persistent*

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for this Prosecco Superiore*

Agency & Wine Tasting

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