



QUORUM



Denomination: Conegliano Valdobbiadene Prosecco Superiore
D.O.C.G.

Type: sparkling Extra Dry

Grapes: Glera 100%

Area: Refrontolo and Soligo

Vineyard

Soil: moraine hill, medium texture – calcareous medium depth

Altimetry/exposition: 250m a.s.l. exposure to the South

Yield: 13,5 tons/ha

Breeding system: Sylvoz – Doppio Cavolto

Harvest: hand picking

Cellar

Vinification: low temperature white winemaking, second fermentation
with Charmat method

Volume: 11,5% vol.

Residual sugar: 16 g/l

Tasting

Colour: pale straw yellow with green shades

Flavour: fruity with note of green apple and white field flowers

Taste: harmonic, persistent body

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Agency & Wine Tasting

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