

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE – LE RIVE DI OGLIANO

Denominazione di Origine Controllata e Garantita

EXTRA DRY
MILLESIMATO



PRODUCTION AREA:

produced with the best Glera grapes of the vineyards located in the wonderful hills of Conegliano; the sunlight exposure and the favourable microclimate, make this sparkling wines intense and characteristic.

TERRAIN:

hilly of morainic origin, with limestone.

VINEYARD:

the form of cultivation is Guyot. The number of vines per hectare is from 3300 to 4000.

WINE-MAKING TECHNIQUE:

white vinification. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

CHEMICAL CHARACTERISTICS:

Effective alcohol level, %vol.11,50 +/- 0,80
Sugar, g/L14,00 +/- 1,00
Total acidity, g/L5,70 +/- 0,50

PHYSICAL CHARACTERISTICS:

Aphrometric pressure, bar at 20°C.....5,0 +/- 1,00

ORGANOLEPTIC CHARACTERISTICS:

Bubbles:

rightly evanescent, with a fine and persistent perlage.

Colour:

pale straw yellow with greenish highlights.

Aroma:

intense, fruity with a rich scent of citrus, particularly lemon and cedar. It has pronounced aroma of wisteria in bloom and acacia flowers.

Flavour:

it has a pleasantly acidity, fresh flavour. Full-bodied, it has a pleasant and harmonious taste characteristic with an aftertaste that confirms the citrus notes.

NUTRITIONAL VALUE:

1 g of alcohol: 7 Kcal
1 litre of dry wine at 10°: 600 Kcal
1 g of sugar: 4 Kcal

SERVING SUGGESTIONS:

excellent for aperitif as well as commendable choice for any important occasion.

SERVING TEMPERATURE:

6 – 8°C.

STORAGE:

store in a cool place, away from the light and heat.

PACKAGING TYPE AND MARKETING:

0.75 Lt. glass bottles inside boxes of 6 bottles each. Palletised in europallets:

n° 70 boxes with 6 bottles each (14 boxes for layer).



MASOTTINA®

Produttori vini e spumanti in Conegliano

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Progetto n. 58114 pos.25