



# VALDOBBIADENE

Denominazione di Origine Controllata e Garantita

## BRUT

### PRODUCTION AREA

Grape Variety: 100% Glera from the area of Conegliano - Valdobbiadene

Terroir: Miocene subsoil with presence of clay, sandstone and marl

Altitude: 225 – 350m a. s.l.

Growing method and yield: double arch and Sylvoz. 3.000 vines/hectare with a grape yield of 13500 kg/hectare

Period of harvest: exclusively by hand between the 15<sup>th</sup> and the 30<sup>th</sup> of September

Average production: 60.000 bottles

Available bottles format: 200 ml - 375ml - 750 ml - 1500 ml

### VINIFICATION

Soft pressing of grapes in order to extract the must followed by decanting and clarification of the must. Alcoholic fermentation in a stainless-steel tank at a temperature of 18 °C for approximately 15 days with a subsequent filtration and cleaning of the sparkling base

### PRISE DE MOUSSE

Fermentation in autoclave (stainless-steel tank) adding only raw sugar and selected yeast for approx. 60 days at a temperature of 13 °C.

Subsequent refinement in the bottle for 30 days before commercialization

### CHEMICAL CHARACTERISTICS

Average Alcohol: 11,50%

Average Residual sugar: 7,00 g/l

Average Acidity: 5,20 g/l

### CHARACTERISTICS

Characteristic varietal aromas. Cleaner in the grape's selections dedicated to a brut, whit marked notes of pear, apple, white flowers. And that is the why is best suited to light culinary accompaniments

### SERVING TEMPERATURE

Between 8° and 10°C

### HOW TO INDICATE ON A WINE LIST

Valdobbiadene DOCG Brut – Bortolotti



Secheda tecnica Rev.03/2022