BORTOLOTTI
VALDOBBIADENE

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Denominazione di Origine Controllata e Garantita

EXTRA DRY

PRODUCTION AREA

Grape variety: 100% Glera from the communes of Valdobbiadene- Conegliano

Terroir: Deep miocene subsoil with presence of clay, sandstone and marl

Altitude: 225 - 350 m. a.s.l.

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

Period of harvest: exclusively by hand from the 15th and the 30th of September

Produced bottles: 130.000 approximately
Available bottles format: 375ml - 750 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

Alcohol: 11,50 %
Residual sugar: 13,00 g/l
Acidity: 5,00 g/l

CHARACTERISTICS

Offers fragrant and floral scent ranging from wisteria to acacia. Flavour, cheerful, typically fruity with notes of apple, nectarine and Williams pear.

SERVING TEMPERATURE

Between 8° and 10°C

HOW TO INDICATE ON A WINE LIST

Valdobbiadene DOCG Extra Dry – Bortolotti

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