BORTOLOTTI

Metodo classico

Valdobbiadene DOCG Extra Brut 2021

Grape variety: 100% Glera, from the commune of Cison di Valmarino, Subzone Rolle and from the subzone Ron in Valdobbiadene

Soil: clay with limestone in Ron and sandstone marl in Rolle

Altitude: 280 m. a.s.l.

Average yield: 11000 kg per hectare

Growing method and yield:
doppio capovolto in Rolle, yield of 11000 kg/per hectare
Sylvoz in Ron, yield of 130000 kg/per hectare

Period of harvest:
exclusively by hand in the second half of September 2021

VINIFICATION

Soft pressing of grapes in order to extract the must followed by decantation of it. Alcoholic fermentation a stainless-steel tank at a temperature of 18°C for approx. 15 days. After that, wine is kept on its noble lees for 4 months.

TIRAGE AND DEGORGEMENT

From 20th April 2022 2^ natural fermentation in the bottle at the temperature of 13°C and kept on the lees for 27 months

Dégorgement on the 02/08/2024 without dosage

CHEMICAL CHARACTERISTICS

Alcohol: 11,10 %

Residual sugar: 0,27 gr/l

Acidity: 6,11 g/l

Ph: 3,19

Total SO2: 71 mg/l

PRODUCED BOTTLES

1342 from 750 ml

EXPERIENCE

The spontaneity that Glera has with its joviality introduces to the palate and it is then reinforced with a noble interpretation of classic method. The classic and varietal notes are pleasantly fruity, made more essential by the almost non-existent residual sugar and not excessively obscured by the prolonged stay with the yeasts.