

## PROSECCO 0.15

### Extra Dry Millesimato

*Grapes: Glera*

Prosecco 0.15 Millesimato is produced from an innovative method of vinification. The must is chilled to 0°C followed by a single fermentation at 15°C, exalting and maintaining its precious typical fruity aroma with golden apple notes.

#### TECHNICAL SHEET

**NAME OF THE WINE:** Prosecco DOC – Extra Dry Millesimato.

**GRAPES:** Glera (Prosecco).

**PRODUCTION AREA:** Colvendrame estate, which is on the hills of Refrontolo, between Conegliano and Valdobbiadene, a UNESCO World Heritage site, in the heart of the "Denominazione di Origine Controllata" (DOC) area for Prosecco. Colvendrame is the name of the hill area where this vineyard is located. It has an excellent exposition to the sun and the climate is ideal for vine growing.

**ALTITUDE:** 200-350 m.

**SOIL:** it has the ideal structure for vine growing, with a high percentage of clay. It is particularly rich in tufa, which characterises the wine.

**CLIMATE:** mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

**DENSITY OF THE PLANTATION AND TRAINING SYSTEM:** 3.000-5.000 vines per hectare trained with "guyot" system.

**YEAR OF THE PLANTATION:** 1976-2011.

**VINEYARD MANAGEMENT:** to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

**HARVEST:** beginning of September, by hands in small cases. The grapes are immediately brought and crushed in the winery.

**VINIFICATION:** pressing of the grapes, chilling the must to 0°C and then single fermentation at 15°C during the sparkling process, following the 0.15 method.

**TASTING CHARACTERISTICS:** fine and persistent perlage, light straw yellow colour, with greenish hues, fruity bouquet with intense scents of apple, banana and with a flowery finish, medium body, smooth, with a great personality.

**SERVING TEMPERATURE:** 5-6°C.

**FOOD MATCHING:** ideal as an aperitif, throughout the meal and in any occasion, that requires a toast.

**STORAGE:** in a cool and dark place; it gives its best characteristics when it is served still young.

**ALCOHOL CONTENT:** 11% by vol.

**RESIDUAL SUGAR:** 12 g/l.

**AVAILABLE FORMATS:** 750 ml; 1,5 Lt.

**750 ml BOTTLE SIZE** mm (diameter x height): 103x270.

**750 ml BOTTLE AND CASE WEIGHT** kg (full): 1,50 kg/bt, 9,3 kg/ca.

**750 ml BOTTLES PER CASE:** 6.

**CASES AND 750 ml BOTTLES PER PALLET:** 7 layers of 14 cases, 98 cases per pallet, 588 bottles.

**CASE SIZE** (750 ml bottle) mm (length x width x height): 308x210x280.

