

LA VI PROSECCO D.O.C. FRIZZANTE

AREA OF PROVENANCE	hilly area in Valdobbiadene
GRAPE VARIETY	90% Glera, 10% Chardonnay
ALTITUDE	230 ms above sea level
METHOD OF CULTIVATION	sylvotz
MAXIMUM YIELD PER HECTARE	16200 Kgs
HARVEST	done entirely by hand and placed in crates at the end of September and early October
VINIFICATION:	soft press of the grapes
SPARKLING PROCESS:	whole grapes soft pressed
ALCOHOL CONTENT BY VOLUME:	11% vol
RESIDUAL SUGARS:	15 gr/lt
ASPECT:	bright pale straw-coloured yellow
AROMA:	slightly aromatic with suggestions of flowery and fruity notes
PALATE:	full-bodied and fragrant
HOW TO CONSERVE THIS	away from light and in a cool
BOTTLE OF WINE:	environment (12-18 degrees)
CASE:	6 bottles case

