

FIOR DI SALE

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G
Brut

Varietal: Glera

Production area: San Michele di Feletto - Conegliano

Altitude: 100-150 m s.l.m

Trellising system: double-arched cane

Terroir: calcareous clay soil with yellow-blue marl conglomerates

Slope and location: south-, south-west-facing

Yield: 135 quintals/hectare

Harvesting period: late September

Alcohol content: 11%

Sugar content: 8 gr/l

Total acidity: 5,8 gr/l

Sulphites: 90 - 110 mg/l

Vinification: in white with soft pressing of grapes

Primary fermentation: settling of the must with selected yeasts at a controlled temperature of 18-19°C. Resting on the fine lees for at least 3 months.

Secondary fermentation: second fermentation in big vats for at least 30-40 days

Tasting profile:



straw yellow in colour with fine creamy perlage



delicate flowery aromas of rose and acacia blossom with fruity notes of green apple, peach and citrus



pleasantly sapid and fresh

Serving temperature: 8°C

Wine list name: Fior di Sale - Conegliano Valdobbidene Prosecco Superiore D.O.C.G. Brut

Pairings: Excellent sparkling wine to be enjoyed throughout the entire meal, both with sushi and white-meat dishes



GABE
tenute



1.5 lt 0,75lt