



EXTRA BRUT
Valdobbiadene D.O.C.G.
Prosecco Superiore
Millesimato 2025

GRAPE	Glera 100%		
GROWING AREA	Hills of Conegliano Valdobbiadene		
ELEVATION	180 - 350 m. slm.		
SOIL	Diversity of soil types. Hillslopes with often calcareous clay; with relatively infertile, dry, shallow sandstones and marls, particularly at higher elevations.		
EXPOSURE	Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, largely south-facing.		
TRAINING SYSTEM	Double arched cane		
CLIMATE	Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.		
HARVEST	From 8 September to 10 October		
ALCOHOL	11% vol	SERVING TEMPERATURE	8-10°C.
DOSAGE	5.5 g/l		

WINEMAKING

Long Charmat method with four months of lees contact, preserving the immediacy of fresh fruit flavors while enriching the wine with aromatic notes. This process imparts very pleasant, creamy sensation to the perlage.

TASTING NOTES

It presents a straw-yellow color. The perlage is soft, creamy, fine, and persistent. On the nose, it offers fruity notes reminiscent of yellow apple, peach, and exotic fruit, alongside wisteria and acacia blossoms. Balanced and delicate, the wine combines these aromatic notes with great freshness—a quality derived from the distinct acidity characteristic of the *rive* (steep hillside vineyards) of Colbertaldo. The palate is soft, fresh, and fruity, offering good length and excellent balance. An ideal pairing for cold meals and fresh dishes.

SERVING

Excellent as an aperitif wine and for any festive occasion



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