



1528

SALATIN

DOCG Valdobbiadene Prosecco Superiore Brut Millesimato



Growing area	Hilly region located between Conegliano and Valdobbiadene
Grapes	Glera
Soil	Land with morain origins, deep, clay rich
Training system	Guyot
Harvest period	Second and third September week
Vinification	Cold and quick maceration followed by soft pressing
First fermentation	At a controlled temperature with selected yeast
Second fermentation	Charmat method, slow re-fermentation for at least 45 days at a low controlled temperature
Alcohol	11% Vol
Sugar residue	7 - 9 g/l
Total acidity	5,70 - 6,70 g/l
Appearance	Brilliant straw - yellow with greenish highlights
Perlage	Fine and persistent
Bouquet	A delicate note of fresh baked bread is the first to emerge, followed by apple, pear, and peach
Palate	Dry, intensely fruity and harmoniously combined with a white floral bouquet, with a strong invitation to further tasting
Serving suggestion	Excellent as an aperitif, from the beginning to the end of a meal with fish or chicken, risotto, soups, salami and ham
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt

Salatin SRL

via Doge Alvise IV Mocenigo, 57 - 31016 Cordignano (TV) - tel. +39 0438 995928 - fax. +39 0438 996727
www.salatinvini.com - e-mail: info@salatinvini.com