



1528

SALATIN

DOCG Valdobbiadene Prosecco Superiore Extra Dry Millesimato



Growing area	Hilly region located between Conegliano and Valdobbiadene
Grapes	Glera
Soil	Land with morain origins, deep, clay rich, heavy
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	13 - 15 g/l
Total acidity	5,70 - 6,70 g/l
Appearance	Yellow with greenish highlights
Perlage	Fine and persistent
Bouquet	Deeply elegant to the nose, and immediately an intense explosion of apple, peach and rose aromas
Palate	To the mouth it is soft, full of body, fruity and intense
Serving suggestion	It goes best from the beginning of a meal to the end with fish based dishes, poultry and as an aperitif at any time of the day
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt

Salatin SRL

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