SERAFINI & VIDOTTO

Da Agricoltura Compatibile e Intelligente

Bollicine di Prosecco d.o.c.g.

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CONEGLIANO VALDOBBIADENE D.O.C.G.
BRUT

Prosecco Superiore Millesimato, 100% Glera
Area of production: estate-owned vineyards in the hills between Conegliano and Valdobbiadene at an altitude of 150/200 mt (492/656 ft) a.s.l.

Soil: clayey, limestone, sub-alkaline

Harvest: grapes are hand-picked in September

Vinification: soft pressing of grapes, static decantation and fermentation at controlled temperature

Maturation: in stainless steel tanks at temperature controlled, in contact with fine lees

Prise de mousse (sparkling process): the second fermentation takes place in stainless steel tanks (cuvée close) at temperature controlled with selected yeasts and lasts 70 days. Tartaric stabilization at low temperature

Bottling: isobaric after sterile filtration

Bottle refinement: roughly two months

Colour: straw yellow with greenish hues; very fine and persistent perlage

Aromas: very typical and elegant with distinctive fruity notes that remind of apple and white fruit

Taste: on the palate is creamy, with a vivacious and fruity aftertaste. Delicate mineral taste on the finish and good persistency

Service temperature: we recommend to serve at 6-8 °C (43/47 °F) in "tulip"-shaped crystal glasses to fully appreciate its aromas and fine perlage

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Acidity: 7.0 g/l
PH: 3.10
Residual sugars: 8 g/l
Bottle size: 0.75 lt - magnum of 1.5 lt
Alcohol: 11.5% by vol

SERAFINI & VIDOTTO Via Carrer, 8/12 - 31040 Nervesa della Battaglia (TV) - Tel. 0422 773281 - Fax 0422 879069 - **www.serafinividotto.it**