



Ca' dei Giari

Valdobbiadene Docg Prosecco Superiore Extra Brut Millesimato

We select the best grapes in our vineyards with the right balance, in order to obtain a dry, decisive sparkling wine, with floral and fruity notes of green apple and pear typical of the high hill vineyards of Valdobbiadene's area.

Very good to accompany crudité, fish appetizers, first courses.

The Glera grape, from which get the starting point, it is cultivated in our best hillside vineyards. The soils are rich in limestone and with a good percentage of clay.

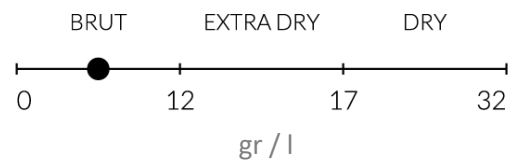
The grapes are harvested strictly by hand to reach the optimal sugar level, but keeping an eye on the acid component that must maintain and guarantee the freshness of the wine. The pressing is soft and the must is fermented in steel at 17-19 degrees.

Following the first fermentation, the wine is left to rest on the fine lees, with very few rackings. After at least 5 months we proceed with the preparation of the cuvée, necessary to find the best balance. From here we start with the refermentation phase, in an autoclave.

After this process, the wine remains in refinement for 60-70 days before being bottled, in order to have a fine and elegant bubble in all its perlage.



CONEGLIANO VALDOBBIADENE
Prosecco Superiore DOCG



TOTAL ACIDITY

6 gr / l

RESIDUAL SUGAR

5 gr / l

ALCOHOLIC STRENGTH

11.5 % Vol

AZIENDA AGRICOLA SIMONETTO MASSIMO

Via Val, 9
31049 Valdobbiadene
Treviso Italia

E: cadeigiari@libero.it
W: www.cadeigiari.it
T: 0039 340 2913209

