



## Prosecco Superiore Brut Docg Conegliano-Valdobbiadene

**Cru "Bosco Coste"**, from the three hillside hectares in the Collalto area which are ideal for producing high quality Prosecco Superiore DOCG. It is our top-class Prosecco Cru.



### VINEYARD

**Grape:** white  
**Variety:** Glera 100%  
**Production area:** Collalto - "Bosco Coste" Hill  
**Municipality:** Susegana (Treviso) - Italy  
**Year of plantation:** 2007  
**Planting density:** 3,000 vines per hectare  
**Yield:** 13,000 kg/ha  
**Yield per plant:** 4.30 kg/vine  
**Plant spacing:** 3.00 x 1.10  
**Size:** 3.00 ha  
**Growing system:** Sylvoz  
**Soil type:** predominantly clay  
**Harvesting period:** third ten days in September  
**Harvesting:** mechanically

### VINIFICATION

**Fining:** static cold  
**Fermentation vat:** stainless steel tanks  
**Fermentation temperature:** 16/18 °C  
**Yeasts:** selected  
**Fermentation period:** 8/10 days  
**Malolactic fermentation:** no  
**Maturation period:** short, in steel  
**Sparkling process:** base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Martinotti/Charmat method) – maturation on yeast for 60 days  
**Bottling:** follows sparkling process

### TECHNICAL DATA

**Name:** Prosecco Superiore Brut Docg Conegliano-Valdobbiadene – "Millesimato 2023"  
**Alcohol by volume:** 11.00%  
**Residual sugar:** 4.2 g/l  
**Total acidity:** 5.60 g/l  
**pH:** 3.16  
**Total So2:** 77 mg/l (maximum allowed: 185 mg/l)

### TASTING

**Serving temperature:** 6/8 °C  
**Foam:** creamy mousse, gently fading.  
**Perlage:** fine and persistent.  
**Colour:** pale straw yellow.  
**Nose:** filled with complex aromas, intense and fresh, revealing flavours of pear and apricot yielding delicate floral notes of white flowers backed up by hints of bread of crust and yeast.  
**Palate:** rich to the taste, well-rounded with good structure, elegant and harmonious with an assertive and balanced acidity, sapid, dry with a long and persistent finish.  
**In the kitchen:** perfect with fried fish, also a good accompaniment to white meats, vegetable soufflé's, spinach and ricotta-filled tortelli, fresh cheeses and mature 'grana'.

### Tenuta Santomè

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