Prosecco Superiore Extra Brut Docg
Conegliano-Valdobbiadene

"Bosco Coste", located in the renowned Collalto area, with its 3 hectares of hillside vineyards, ideal for producing high-quality sparkling wine. This is our Prosecco Superiore DOCG par excellence.



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 2025"
Alcohol by volume: 11.00%
Residual sugar: 3 g/l
Total acidity: 5.80 g/l
pH: 3.16
Total So2: 83 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 souffle's, spinach and ricotta-filled tortelli, fresh cheeses and mature 'grana'.

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