



## Prosecco Superiore Extra Dry 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:** by hand

### 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 (Charmat method)  
**Bottling:** follows sparkling process

### TECHNICAL DATA

**Name:** Prosecco Superiore Extra Dry Docg Conegliano-Valdobbiadene  
**Alcohol by volume:** 11.50%  
**Residual sugar:** 17.00 g/l  
**Total acidity:** 5.30 g/l  
**pH:** 3.20  
**Total So2:** < 100 mg/l

### TASTING

**Serving temperature:** 6/8 °C  
**Foam:** creamy mousse, gently fading  
**Perlage:** fine and persistent  
**Colour:** bright, vivid straw yellow  
**Nose:** hints of delicate white spring flowers blend with an aromatic fruit, while apple and pear notes make way for a refreshing lime. In the finish emerge delicate exotic pineapple scents combined with a pleasing fresh thyme aroma.  
**Palate:** pleasing and vivid. It delights the palate with a creamy freshness and closes with a sapid impression. Elegant final taste of citrus fruits.  
**In the kitchen:** perfect with pureed pumpkin soup and croutons, also a good accompaniment to Risotto with "Bruscandoli" (young sprouts of hop shoots) or baked trout with crisp potatoes and rosemary.

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