



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 "Millesimato 2022"
Alcohol by volume: 11.00%
Residual sugar: 16.00 g/l
Total acidity: 6.20 g/l
pH: 3.09
Total So2: <107 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.

Tenuta Santomé

Via Carboncine, 71 – 31056 Roncade loc. Biancade (TV) - Veneto

Tel. +39 0422 848189 – info@tenutasantome.com