

Oglian

Sparkling Wine

Elegant and persistent perlage, straw yellow color.

Flowers scents, slightly aromatic.

Soft, fruity with great balance.

GRAPE VARIETY Glera, Chardonnay

SERVING Excellent aperitif. Best served with appetizers, first courses,
SUGGESTIONS fresh cheeses, white meats and fish.

SERVING Serve chilled
TEMPERATURE (6°C-8°C / 42,8°F – 46,4°F).

AREA OF Treviso,
ORIGIN Veneto Region.

SOIL TYPE Is made up mainly of limestone, clayey, dry and shallow.

PLANTING *Density 2,500 – 3,500 plants/HA.*
Yield of Grapes 180 q/HA

HARVEST Early September.
PERIOD Selected grapes and manually harvested.

WINEMAKING Slight grapes pressing with pneumatic press. Static decanting
of must, temperature controlled fermentation (16°C) with
selected yeasts. Racking and refinement in steel tanks.

SPARKLING Martinotti whit very slow refermentation.
WINEMAKING Fining: more than 1 months.
METHOD

ALCOHOL CONTENT	11% by Vol.
SUGAR CONTENT	10 g/l
BAR PRESSURE	2,5 bar
BOTTLE CONTENT	0,75 l
PACKAGING	12 BTL/BOX



VINO FRIZZANTE

BALDI

AZIENDA AGRICOLA



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