

Pino

Conegliano Valdobbiadene Prosecco Rive
di Ogliano Superiore DOCG Extra Brut
Organic Sparkling Wine



Elegant and persistent perlage, straw yellow color.

Citrus and green apple fragrance, white flowers and white peach.

Citrus notes stand out with a great balance between olfactory aroma and taste exalted

GRAPE VARIETY 100% Glera

SERVING Intriguing and refined, for every important occasion. Best served with fish
SUGGESTIONS dishes, sushi, rock lobster as well as grilled prawns and crostini with extra virgin olive oil.

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

AREA OF Ogliano di Conegliano, DOCG Conegliano Valdobbiadene
ORIGIN Area, Rive di Ogliano vineyard. Estate Grown.

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

VINE Green manure and natural methods. No treatment whit
TRAINING chemical and animal products. Organic vine training system and production.

PLANTING Density 2,500 – 3,500 plants/HA.
Yield of Grapes 130 q/HA

HARVEST Early September.
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 3 months.
METHOD

ALCOHOL CONTENT	11,5% by Vol.
SUGAR CONTENT	3,8 g/l
BAR PRESSURE	5,6 bar
BOTTLE CONTENT	0,75 l
PACKAGING	6 BTL/BOX



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