

Tarcilio

Conegliano Valdobbiadene Prosecco
Superiore DOCG Brut
Biologico



Elegant and persistent perlage, straw yellow color.

Citrus and green apple fragrance, white flowers.

Soft with great balance and mineral scents.

GRAPE VARIETY 100% Glera

SERVING Intriguing and refined, for every important occasion. Best served with fish
SUGGESTIONS dishes: grilled sole, langostine, excellent with shellfish, sea bass in salt crust and any oven-baked fish.

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

AREA OF Ogliono di Conegliano, DOCG Conegliano Valdobbiadene
ORIGIN Area, Rive di Ogliono 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
SYSTEM and production.

PLANTING Density 2,500 – 3,500 plants/HA
Yield of Grapes 135 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. Fining: more than
WINEMAKING 2 months.
METHOD

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



Azienda Agricola Baldi
Via Marcorà, 76 Ogliono 31015 Conegliano (TV)
info@proseccobaldi.it • www.proseccobaldi.it

