

Pino

CONEGLIANO VALDOBBIADENE PROSECCO DOCG SUPERIORE BIOLOGICO EXTRA BRUT

GRAPE VARIETY:	Glera 100%
PAIRINGS:	Excellent as an aperitif and for special occasions. It pairs beautifully with a wide range of dishes, including raw fish, shellfish-based first courses, and meat or fish tartare served with crostini drizzled with extra virgin olive oil.
SERVING TEMPERATURE:	6° - 8° C. Ideale servire in secchiello con ghiaccio.
PRODUCTION AREA:	Ogliano di Conegliano, within the Conegliano Valdobbiadene DOCG area. Estate-owned vineyards.
SOIL:	Clay-rich, dry and shallow soil over limestone bedrock.
VINEYARD NUTRITION:	Carried out using green manure and natural methods. No chemical or animal-derived treatments are used. Certified organic farming.
PLANTING:	Density: 2,500-3,500 vines per hectare. Maximum yield: 130 quintals per hectare.
HARVEST:	First half of September. The grapes are selected and harvested strictly by hand.
VINIFICATION:	Gentle pressing in pneumatic presses to extract only the first-press must; static settling of the must; fermentation at a controlled temperature of 16 °C with selected yeasts; racking and maturation in stainless steel tanks.
SECONDARY FERMENTATION:	Secondary fermentation in pressurised tanks, with very slow refermentation at low temperatures and more than three months on the lees.

ALCOHOL CONTENT 11,5 % Vol.
RESIDUAL SUGAR 3,8 g/l

PRESSURE 5,6 bar
BOTTLE SIZE 0,75 l
CASE 6 bottles

BOTTLE GL71 - glass
WIRE CAGE C/ALU90 - aluminium
CAPSULE FE40 - steel
CLOSURE FOR51 - cork

ENERGY FOR 100 ML 268 kJ
CARBOHYDRATES 65 kcal
OF WHICH SUGARS 0,8 g
0,4 g



PERLAGE

very fine and persistent.
Pale straw yellow with greenish highlights.

NOSE

a delicate, characteristic bouquet with notes of white acacia blossom and green apple.

PALATE

fresh, velvety and perfectly balanced, with mineral notes.

