

Tarcilio

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG BIOLOGICO BRUT

GRAPE VARIETY:

Glera 100%

PAIRINGS:

An excellent aperitif for any social or festive occasion. Ideal with shellfish, salt-baked sea bass and oven-baked fish.

SERVING TEMPERATURE:

6° - 8° C.

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 RESIDUAL SUGAR

11,5 % Vol.
8 g/l

PRESSURE BOTTLE SIZE

5,6 bar
0,75 l
6 bottles

CASE

BOTTLE WIRE CAGE CAPSULE

GL71 - glass
C/ALU90 - aluminium
FE40 - steel

CLOSURE

FOR51 - cork

ENERGY FOR 100 ML CARBOHYDRATES OF WHICH SUGARS

290 kJ
70 kcal
1,3 g
0,8 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.

