

Technical sheet

Le Fade

Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry

Wine type	Conegliano-Valdobbiadene Prosecco Superiore DOCG Extra Dry
Production area	Collalto di Susegana
Soil	Clayey
Grape variety	Glera
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	13.500 kilos/ha
Vinification	Soft pressing, without the skins
First fermentation	Static settling and temperature- controlled fermentation in steel tanks
Prise de mousses	30-40 days
Maturation	1-3 months
Sparkling winemaking method	Charmat Method

Perlage	Fine and persistent
Mousse	Rich and thick
Bouquet	Intense and fruity, it reminds to the golden apple and the white acacia flowers.
Taste	Fresh, mellow and fruity. Fully in correspondence with the scents. It reveals great balance, depth fullness and elegance.

Alcoholic volume	11%
Residual sugar	14 gr/lt
Pressure	5,20 atm



Food pairing: Shellfish, risotto with spring field grass, sushi and any tannic and traditional cuisine.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C

Available sizes: 0,75 lt.