



Technical Sheet

CONEGLIANO VALDOBBIADENE denominazione di origine controllata e garantita

PRODUCTION PLACE

On the hills in San Pietro di Feletto, between Conegliano and Valdobbiadene

GRAPEVINE

100% Glera

WAY OF RAISING

Sylvoz

VINEYARDS ALTITUDE

265 m A.M.S.L.

GRAPE HARVEST

Absolutely by hand, end of September

WINE-MAKING

Soft pressing of the grapes and musts fermentation at low temperatures in order to maintain the floreal an fruits features

REFERMENTATION

inside autoclave at 15/16°C (Charmat's method)

PERLAGE

Pure and persistent

SERVING TEMPERATURE

8°C

ORGANOLEPTIC FEATURES

Straw yellow colour with green reflects, acacia flowers scent and mature fruits

GASTRONOMIC COMBINATION

As aperitif, with first courses based on fish and vegetables, white meats, excellent with dry desserts

MAIN ANALYTICAL DATA:

- Pressure	4,5 bar
- Alcohol	11,5% vol
- Residual Sugar	16 g/L
- Acidity	5,5 g/L