

"VERV"

Prosecco Quality Aromatic Sparkling Wine Extra Dry

IN THE VINEYARD

VARIETIES: 80% Prosecco - 15% Verdiso – 5% Bianchetta

ALTITUDE: 250 metres a.s.l.

TYPE OF SOIL: clayey with sandstone subsoil.

GROWING METHOD: modified "cappuccina".

PLANT DENSITY: 4,000 plants per hectare.

PRODUCTION PER HECTARE: 15,000 kg/ha.

HARVEST: mid September to mid October, according to the year and phenolic maturation of the grapes.

AT THE WINERY

VINIFICATION: as soon as the grapes arrive they go into the crusher and are de-stemmed, crushed and taken immediately to the press. The must undergoes soft pressing to preserve all the precursors of its aroma and flavour. Fermentation takes place at controlled temperature in steel containers, after which the wine is put to stand until second fermentation.

SECOND FERMENTATION: using the traditional procedure of the Charmat method, suitable for young, delicate and aromatic wines. Prise de mousse takes place in a pressure tank and lasts 30 to 35 days, followed by maturation in bottle for at least 20 days.

ALCOHOLIC CONTENT	11 % vol.
SUGAR RESIDUE	16 grammes per litre
PRESSURE	4.2 ATM
TOTAL ACIDITY	6 grammes per litre
TOTAL SO ₂	120
FREE SO ₂	20

TASTING

EYE: Perlage: very fine and lingering.

Colour: Bright straw yellow.

NOSE: has very distinct notes of yellow fruit, apple, pear, pineapple, and a pleasant hint of acacia flowers.

PALATE: well defined in the mouth, good softness and just the right sapidity make this sparkling wine very pleasant to drink.

ON THE LABEL

CAPACITY AVAILABLE: 0.75 l

FIRST YEAR OF PRODUCTION: 2003

No. BOTTLES PRODUCED: approx. 40,000.

AT TABLE

SERVE: at 8-10° in a wide crystal glass.

SERVING SUGGESTION: its light agreeability makes it ideal throughout the meal, and perfect as an aperitif.

ON THE WINE LIST:

Prosecco "Verv" Spumante Extra Dry

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