



“CAMPAL” — Prosecco Superiore Brut Millesimato

Name Prosecco Conegliano Valdobbiadene D.O.C.G. Brut Millesimato “Cuvèe”

Classification Prosecco D.O.C.G.

Grape variety 100% Glera

TASTING NOTES —

Colour pale straw yellow with a fine and persistent perlage

Bouquet scents of rose, citrus fruit, acacia, white peach,

pear and apple

Palate dry and sapid

Serving suggestions the perfect aperitif, can be matched with shellfish and precious fish

Serving temperature 6-8°C

Alcohol content 11,5% vol

Total acidity 6 gr/l

Sugar content 9 gr/l

CHARACTERISTICS OF THE PRODUCTION AREA —

Location the hills of Collalto, Susegana

Height above sea level 90 m a.s.l.

Exposure South West

Soil type mostly clay

Vine density 3000 plants / hectare

VINIFICATION TECHNIQUE —

Harvesting method hand picked

Yield per hectare 13.000 kg

Harvest period 20th September - 10th October

Crushing process de-stemming and soft pressing

Fermentation temperature-controlled tanks

Fermentation length 10 days

Aging process autoclaves

Ageing period 30 days after secondary fermentation

Bottling March onwards

The bottles remain in the winery for 1 month after bottling

