

AZIENDA VITIVINICOLA
PARCO DEL VENDA



PROSECCO



Spumante D.o.c.g.

Extra Dry

PARCO DEL VENDA

PROSECCO

SPUMANTE EXTRA DRY D.O.C.

- **NAME:** Prosecco Spumante D.O.C.
- **GRAPE VARIETY:** 100% Prosecco
- **PRODUCTION AREA:** Cinto Euganeo, Galzignano Terme, Vò
- **YIELD PER HECTARE:** 11000 kg/ha (4.9 tons/acre)
- **ALTITUDE:** 80 - 300 meters a.s.l.
- **EXPOSURE:** south and west
- **SOIL:** hilly, partially clayey
- **VINE TRAINING SYSTEM:** Guyot and Doppio Capovolto
- **YEAR OF PLANTING:** 1995 / 2007 / 2009
- **HARVEST TIME:** second decade of September
- **PLANT DENSITY:** 5000 grapevines per hectare (2023 per acre)
- **VINIFICATION:** *The hand-picked grapes are destemmed and crushed, before being softly pressed through a closed-tank pneumatic press [white wine making]. The grape must obtained is then placed into steel tubs and clarified using the efficient flotation technique. After decanting, the must undergoes alcoholic fermentation with selected yeasts at controlled temperature of 16°C.*
- **WINE FINING:** *When desired, the secondary fermentation takes place in a pressure tank (autoclave) with the selected yeasts at around 16°C [„prise de mousse“ - formation of bubbles]. After this process, which takes approximately 25 to 30 days, the now sparkling wine is filtered and bottled.*
- **PRODUCTION:** 50.000 bottles
- **TASTING NOTES:** *Pale straw yellow in colour with foamy mouth-filling bubbles, so rich in character and elegance that it is able to satisfy even the most demanding palates. Its fine perlage exalts the intense bouquet and ensures the persistence of delicate and aromatic notes. Well-suited for every occasion, from the most informal to the most sophisticated event.*

ALCOHOL: 11.5% vol.

RESIDUAL SUGAR: 16.00 – 19.00 g/l

TOTAL ACIDITY: 6.00 g/l

PH: 3,00

PARCO DEL VENDA

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