



## VALDOBBIADENE DOGC PROSECCO SUPERIORE Extra Dry



Made from glera grapes grown in the Valdobbiadene hills and produced according to the Italian method, which yields a smooth, delicate sparkling wine of outstanding finesse, with a distinctive floral and fruit-rich bouquet. With its luminous appearance, it releases a lively, dense bead of pin-point bubbles. A stylish, rich bouquet forefronts crisp notes of Golden Delicious apple, pear, and wisteria, and its overall quality is a superb balance between luscious aromas and tangy crispness.

**VINEYARD:** The glera grapes are cultivated in DOGC area, in limestone-clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Mount Pizzoc and Mount Visentin. The vineyards, facing south-southwest at an average elevation of 180 metres, are planted to an average density of 4,800 vines per hectare and are trained to the Sylvoz system. Harvest generally occurs in the second half of September and the vineyard yield averages 85 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy, and with consistent breezes. The day-night temperature differentials are significant, particularly in the summer.

**VINIFICATION:** After the clusters are de-stemmed and the grapes gently pressed, the must is gravity-settled then fermented at 18–20°C. The wine matures sur lie from 1 to 3 months. The second fermentation is performed in accord with the Italian method, in 100hl steel pressure fermenters for a period of some 2 months.

**SERVICE:** Enjoy at 6–8°C in a large Prosecco crystal glass. Avoid using a flute, which does not allow full expression of the wine's bouquet.

**FOOD PAIRING AND WHEN TO ENJOY:** Outstanding as an aperitif wine, it is also a magnificent partner to shellfish finger foods and antipasti, and it begs to be enjoyed with light risottos and Treviso's traditional casatella cheese. It will show good development during the two years following the vintage date; if it is well stored, its nose and palate will grow in complexity even three years after harvest.

**Packaging:**

Size	750 mL
Epal 80x120 6 btls/cs	480 bottles per pallet 5 layers, with 16 cases per layer.
American Pallet 12 btls/cs	600 bottles per pallet 5 layers, with 10 cases per layer.

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Alcohol	Res. sugar	Acidity	pH	Pressure	Net Extract
11.50% vol.	14 g/L	5.2 g/L	3.20	6 bar	18.6 g/L