

Prosecco Superiore DOCG

Extra Dry

1868
CARPENÈ-MALVOLTÌ

Region: Veneto (Conegliano/Valdobbiadene Prosecco DOCG area)

Varietal: 100% Glera

Vineyard: Family-owned hillside vineyards

Soil: Mostly calcareous and clay

Vines per Hectare: 2500

Vine Training: Guyot

Altitude: 1200-1600 feet above sea level

Total Production: 45,000 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5 days and then moved into large stainless-steel vats (autoclaves) for secondary fermentation. The wine is aged for a required 30 days. A final refining takes place before bottling and rests in the bottle for 1 month before release.

Alcohol Content: 11%.

Residual Sugar: 12g/liter

Color: Bright yellow with slight greenish hints.

Bouquet: Bread crust notes with a creamy pear finish.

Tasting Notes: White peach with warm bread notes and pear slices with balanced acidity.

Food Pairing: Great as an aperitif or an everyday celebration, try with all with light appetizers, fish and risotto dishes.

Ageing: 3-5 years

Serving Temp: 45°F (7°C)



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