



## VALDOBBIADENE DOCG

### Bartolo - Extra Brut Millesimato

Dedicated to our ancestor and inspiration from 1759, Bartolomeo Bortolomiol.

This is the driest wine from our Valdobbiadene DOCG line. This Extra Brut is fragrant, approachable, harmonious and balanced despite the very low sugar residue. Its zesty and fruity aromas are immediate and clear.

#### TECHNICAL DATA

AREA OF ORIGIN	Valdobbiadene
VARIETY	Glera (known as Prosecco)
TRAINING SYSTEM	Modified Capuccina
HARVEST PERIOD	From mid September
FERMENTATION	Off the skins with soft pressing
REFERMENTATION OR PRESA DI SPUMA	Using select locally sourced yeasts at a controlled temperature for 60 days. Aged on the yeasts for 30 days.
METHOD	Charmat - Martinotti
PERLAGE	Fine and persistent
COLOUR	Pale straw yellow
AROMA	Fresh, refined, fruity, harmonious
SERVING TEMPERATURE	6 - 8 °C

#### ANALYTICAL DATA

ALCOHOL	12% vol
SUGAR RESIDUE	3 g/l
TOTAL ACIDITY	5,5 g/l
DRY EXTRACT	> 16 g/l
PRESSURE AT 20 °C	5 bar

#### AVAILABLE SIZES

Bottle 0,75 l

