



Technical Sheet

Name:	VIGNETO GIARDINO Prosecco di Valdobbiadene dry
Classification:	Denominazione di Origine Controllata (DOC)
Style:	Sparkling
Grape Varieties:	Prosecco
Viticultural area:	Giardino vineyard, in the Colbertaldo area of the Vidor <i>comune</i> .
Average altitude:	200 -250 m..
Soils profile:	Soils are clayey, over calcareous rock, low-nutrient and fairly shallow, well-drained.
Aspect:	Steep-sloped hill, with vines contoured to the slope, forming an amphitheatre, facing south.
Climate:	Moderate temperatures with cold winters and warm, dry summers. Average rainfall: 1250 mm. with heaviest fall in June and November, lightest in January and August.
Training system:	Cappuccina
Vine density:	2,500 –3,500 per hectare
Yield:	Maximum 120 quintals per hectare
Harvest period:	September 20 – October 10
Vinification:	Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (18-20°C) with cultured yeasts. Contact with fine lees in stainless steel for three months.
Second fermentation:	Charmat method, in steel pressure tanks. Second fermentation temperature 16-17°C. Cold tartrate stabilisation (-4°C). Tight filtration before bottling to remove spent yeast from the sparkling wine Cycle length: Approx. 40 days.
Technical data:	Alcohol 11% vol. Sugar 20 g/l Total acidity 6 g/l pH 3.20 Atmospheres 4.50 bar
Sensory profile:	<u>Presentation:</u> Straw yellow. Creamy mousse and delicate, long-lasting bead <u>Nose:</u> Admirably rich, intense, and harmonious. Lovely, crisp spiciness with hints of apple and peach, plus wisteria and acacia blossom. <u>Palate:</u> Rich, forward fruitiness, with supple, velvety mouthfeel. Admirable fullness and length, closely mirroring the nose. A wine of great balance and elegance.
Food recommendations:	Excellent aperitif that is perfect for all social occasions, especially festive gatherings. Matches well with dry pastries, fruit tarts, <i>focaccia</i> breads.
Serving temperature:	Chill to 7-8° C before serving. An ice bucket is the perfect presentation.
Serving glass:	<u>Riedel crystal designed specifically for sparkling Prosecco di Valdobbiadene.</u> Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine's bouquet.
Cellaring:	Store away from heat and light, but not in the refrigerator.
Optimal time to enjoy:	Vigneto Giardino displays its truest characteristics--crisp, fresh, and fruity--if consumed in the year after vintage. However, in the following years, if cellared under proper conditions, intensity of flavours and fruitiness will lessen somewhat, but the wine-lover may be pleasantly surprised by a greater complexity on nose and palate.

