



Technical Sheet

Name	VIGNETO GIARDINO Dry Valdobbiadene Prosecco Superiore Rive di Colbertaldo
Classification	Denominazione di Origine Controllata e Garantita (DOCG). Rive are, in local dialect, vineyards located on hills.
Style	Sparkling
Grape Varieties	Glera
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. Solar radiation, April-October: 92,745 cal/cm ² .
Training system	Double Archer, Cappuccina
Vine density	2,500 - 3,500 per hectare
Yield	Maximum 130 quintals per hectare
Harvest period	September 20 - October 10
Vinification	Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (17-19°C) with cultured yeasts. Contact with fine lees in stainless steel for three months.
Second fermentation	“Metodo Italiano” in steel pressure tanks. Second fermentation temperature 15-17°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 19-21 g/l Total acidity 6 g/l pH 3.20 Atmospheres 4.80 / 5.00 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, perfect for all social occasions, especially festive gatherings. Matches well with dry pastries, <i>focaccia</i> breads, fruit tarts and fresh fruits, especially peach and melon.
Serving temperature	Chill to 7-8° C before serving. An ice bucket is the perfect presentation.
Serving glass	<u>White wine glass, medium-wide.</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 Dry 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.

