



VISELA

CONEGLIANO VALDOBBIADENE PROSECCO
SUPERIORE EXTRA DRY DOCG

The base wine is obtained by careful on marc fermentation, i.e. without the skins, until almost all of the original natural sugar is exhausted (a trace of sugar helps preserve the fruitiness). The wine is left subject to the winter cold, which strips it of the tartar. Afterwards selected yeasts able to ferment under pressure and at rather low temperatures and sugar in amounts such as to get the desired pressure with the next fermentation and guarantee the right pleasantness are added to the wine. The wine fermented at a temperature of about 15°C will reach the desired pressure about thirty days later. At this point the refermentation is blocked so that the desired dose of residual sugar remains with refrigeration of the autoclaves. In this way the yeast drops to the bottom and the wine is ready for bottling after remaining at this temperature for 8-10 days.

AREA OF ORIGIN

The hills of Conegliano Veneto.

VINES

Glera.

VINIFICATION

Must obtained with light pressing using a horizontal press, and then fermentation of the clear must at controlled temperature with selected yeasts.

AGEING

In steel container at controlled temperature.

REFINEMENT

In the bottle.

LONGEVITY

18-24 months, depending on the temperature and brightness

COLOUR

Pale yellow, sparkling.

FRAGRANCE

Intense fragrances of fruit that are usually apple, peach, pear, with citrus sensations that fade into floral with notes of wisteria and acacia.

FLAVOUR

In the mouth the wine is well-proportioned, smooth and enveloping, but at the same time dry owing to its fresh acidity.

SERVING TEMPERATURE

6°-8°C.

RECOMMENDED COMBINATIONS

It is the most "classic" Prosecco, the type that combines aroma and velvety tastiness with the sharp liveliness of its perlage. It is ideal combined with legume soups and seafood, pasta with mild meat sauces, fresh cheeses and white meat.

STANDARD ANALYSIS

Alcohol 11.50 % Vol.

Total acidity 5.80 g/l

Sugar 15 - 16 g/l