



PROSECCO SPUMANTE DOCG BRUT



TYPE OF VINE: Glera

AREA OF PRODUCTION: Corbanese (locality of Tarzo) 152m above sea level and Ogliano (locality of Conegliano) 152m above sea level

TERRAIN: Medium textured slightly clayey

GROWING METHOD: In rows with SYLVOZ and 'double arched' pruning

PLANTING PATTERN: From 2.8m x 1.25m to 2.8m x 1m

HARVESTING: 15th September to 10th October

VINIFICATION: Gentle pressing draining of the Must juices with selected yeasts under controlled temperature.

EFFERVESCENCE: Created in autoclaves by the Charmat method at 17.C.ca for a duration of 50 days.

CHARACTERISTICS: Straw yellow in colour with an enduring and delicate perlage; fragrance intense delicate and fruity with a note of Golden apple and pears on a floral base; taste fresh, dry and well balanced with a lingering aroma.

MATCHING: A classic wine for fish hors d'oeuvres or not too fatty, lightly smoked cold meats and salamis. Ideal with Summer first courses such as pasta, risotto or vegetable or light sauces. Accompanies an entire meal up to second courses of steamed or raw fish, grilled white meat fresh or cooked vegetables.

SERVING TEMPERATURE: Serve at 6 – 8 °C

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

Società Agricola S. S.

via Ferrovia 18, 31020 Castello Roganzuolo - San Fior (TV) Tel: 0438.400624 - Fax: 0438.405639 - e-mail: buffonq@tiscalinet.it