



MASOTTINA
CONEGLIANO

CONTRADAGRANDA Brut

Conegliano Valdobbiadene Prosecco Superiore
DOCG

Variety: 100% Glera.

Harvest: end of August - beginning of September.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15°C - 18°C; prise de mousse and maturation on the yeasts normally take place for a period of one month in pressure tanks, on selected yeasts, at a temperature of 14 - 13°C. The wine is aged for approximately one month before distribution.

Tasting notes: pale yellow with greenish highlights and fine, lingering perlage. On the nose it is delicate and refined, perfect harmony comes from the union of the different souls of the Conegliano Valdobbiadene hills. Initially the hints of fruit are more definite: grapes, Golden Delicious apples, lime and pink grapefruit, and then give way to riper notes of pears, plums, white melons and wisteria. Creamy and intense in the mouth, on the palate it has a well-balanced structure. The finish is harmonious, elegant and immediately pleasant.

Bottle pressure: 5,0 atm

Residual sugar: 10 g/l

Alcohol: 11,5%

Serving temperature: 6 - 8 °C

Sizes available: 0,375 L - 0,75 L - 1,5 L



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIN FINANCED ACCORDING TO EU REG. N. 1308/2013

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