

R.D.O. Ponente 2023 Brut

Conegliano Valdobbiadene Prosecco Superiore
Rive di Ogliano
DOCG

R.D.O. Ponente Brut comes from a single vineyard facing south-west. This wine encapsulates all the elegance and finesse of a unique terroir such as Ogliano, where its typical features are sealed by a slightly spicy hint that develops in a crescendo thanks to its longevity.

Harvest: manual harvest into crates. Double selection: on the vine and in the winery. End of August - beginning of September.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15 - 18°C; prise de mousse and maturation on the yeasts normally take place for a period of approximately 120 days in pressure tanks, on selected yeasts, at a temperature of 13 - 14°C. The wine is aged for at least one month before distribution.

Tasting notes: elegant straw yellow colour with bright greenish-golden hints. Fine, lingering perlage. The bouquet is fresh and variegated, with clear, intense hints of bergamot, white mulberry, peaches, loquats, melons and acacia blossoms. The rich mix of aromas is completed by lemon balm, thyme, mint and sage. On the palate there are fresh, delicate floral fragrances, enhanced by pleasant mineral hints. The long, well-balanced finish closes with a nuance of lime, ginger and spices.

Bottle pressure: 5,0 atm

Residual sugar: 4 g/l

Alcohol: 11,5%

Serving temperature: 6 - 8 °C

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

