



# Casa Terriera

## Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

BRUT

**Denomination:** Conegliano Valdobbiadene D.O.C.G.

**Soil:** clayey, calcareous, subalkaline.

**Harvest:** by hand.

**Vinification:** maceration on the skins, static decanting and controlled temperature fermentation.

**Maturation:** in steel.

**Second fermentation:** prise de mousse at 12-13 °C controlled temperature in pressure tank with selected yeasts and low temperature chemical-physical stabilisation.

**Bottling:** isobaric with microfiltration.

**Colour:** straw yellow with greenish highlights and fine, lingering perlage.

**Scent:** a mix of fruity, citrus and floral scents.

**Flavour:** well-balanced with a luscious, lingering aftertaste.

**Alcohol:** 11% vol

**Acidity:** 5.5 g/l

**Sweetness:** 8-10 g/l

**Size:** 0.75 litres

**Packaging:** cardboard box of 6 bottles.

**Serving suggestions:** delicious throughout a meal, particularly good with fish appetisers, seafood and baked fish.