



# BALLANCIN

## CONEGLIANO VALDOBBIADENE

### PROSECCO Superiore

*Denominazione di Origine Controllata e Garantita*

### Brut Magnum 1,5 litres

#### PRODUCTION AREA

Situated in: Conegliano - Valdobbiadene Hills

Variety: Glera

Soil: clayey loam

Growing method: Sylvoz

Harvest: first half of September

Harvest method: by hand

#### VINIFICATION

Pressing: soft

Yield: 75%

Fermentation: in pressure tanks

Maturation: in steel vats

Pris di mousse: 30 days

Second fermentation: Charmat method

#### ANALYSIS

Residual sugar: 10 g per litre

Alcohol: 11% vol

Total acidity: 6.30 g per litre

Bottle pressure: 5 atm.

#### CHARACTERISTICS

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

Scent: richly floral (acacia blossoms and roses) and fruity (green apples, pears and citrus fruit).

Flavour: acidulous, fresh and well-balanced.

#### SERVING SUGGESTIONS

Wonderful as an important aperitif and as a celebration toast.

Serve at 4-5 °C, open when ready to serve.

