



BALLANCIN

CONEGLIANO VALDOBBIADENE PROSECCO Superiore *Denominazione di Origine Controllata e Garantita* **Extra Brut**

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: 35-40 days
Second fermentation: Charmat method

ANALYSIS

Residual sugar: 3 g per litre
Alcohol: 11% vol
Total acidity: 6 g per litre
Bottle pressure: 5 atm.

CHARACTERISTICS

Appearance: straw yellow with greenish highlights, fine and lingering perlage.
Scent: richly floral and fruity hints of green apple.
Flavour: acidulous, fresh and well-balanced.

SERVING SUGGESTIONS

Ideal as an aperitif, great with hard cheeses, salami and Treviso soppressa (a type of salami). Delicious with fish dishes.
Serve at 4-5 °C, open when ready to serve.

