

Prosecco Conegliano Valdobbiadene Superiore Extra Dry DOCG

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
GIUPRO	San Giuseppe	Italy	Veneto
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Glera	11%	No	Cork



Background

Conegliano Valdobbiadene DOCG lies in the Veneto region, North-east Italy, 50km from Venice. Situated equidistant from the Dolomites and the Adriatic, the climate has an important impact on viticulture. Notoriously difficult to cultivate, the vineyards are grown on steep hillsides at altitudes of 50-500metres above sea-level which dictate hand-harvesting due to inaccessibility. Established 1990, San Giuseppe are a family-owned winery with 5-6 hectares of vineyards in the prestigious DOCG area. They have long-standing contracts and relationships with similar vineyards who provide them with grapes of the highest quality. In total, grapes are sourced from over 16 hectares. The entire process takes place at the family winery and the tradition has been passed down from father to son.

Winemaking

All of the grapes are hand-harvested; San Giuseppe do not source grapes from any vineyards which use mechanical harvesting techniques. After a standard white wine fermentation, the secondary fermentation occurs via the Charmat method - in stainless steel tanks for approximately 13 days to a pressure of 4.6 atmospheres. The resulting sparkling wine is matured in stainless steel tanks for 6-12 months prior to bottling.

Tasting & Pairing

Vibrant green apple and lemon with a gentle biscuit undertone. Bright lime leaf and zesty citrus flavours are supported by good weight and structure on the palate. Delicate and refreshing.

Excellent as an aperitif or pair with vegetable soups and seafood. Also goes well with cheeses and meats.

Sustainability & Extra Information

n/a