



CA' DI RAJO

RAGGIO D'INGEGNO

Valdobbiadene Prosecco Superiore Docg Millesimato Extra Dry



Appellation	Prosecco Superiore Millesimato Extra Dry DOCG Valdobbiadene
Color	Bright, straw yellow. The perlage is delicate and persistent.
Bouquet	Intense and elegant aroma of Acacia flowers with particular notes of apple, lemon and grapefruit.
Taste	Good structure, soft with notes of fruit, balanced and savoury. Pleasant and harmonious on the palate.

AGRONOMICAL DATA

Grapes	Glera
Production area	Guia di Valdobbiadene
Altitude	300/400 mt above sea level
Type of soil	Clayey
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	3300
Yield quintal/hectare	130
Harvest	Hand harvest in mid September

OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat (70/90 giorni)
Malolactic fermentation	No
Aging	No
Mellowing length	45 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	65%
Dry extract (g/l)	19
Total acidity (g/l)	5,9
pH	3,1
Residual sugars (g/l)	14
Alcohol	11% vol.

OTHER DATA

Food pairings	Perfect as aperitif served with battered vegetables, fried food, cheese, and cold pasta. Excellent with row fish such as oysters, prawns and truffles.
Serving temperature	6-8° C
Storage	Store in dry rooms, away from light or warm sources.