



## TECHNICAL SHEET

**Name:** Garbel Prosecco

**Origine of name:** In the ancient local dialect, when referring to wine, means dry and crisp, pleasantly tart.

**Classification:** V.s.a.q. (Vino Spumante Aromatico di Qualità)

**Style:** Sparkling

**Grape varieties:** 93-95% prosecco, 5-7% chardonnay

**Growing area of majority of grapes:** Colli dell' Alta Marca Trevigiana

**Average vineyard altitude:** 150 – 200 m.

**Soils profile:** Heterogeneous, typical of many hillslopes of morainic origin; alluvial plains and benches.

Clayey soils, often with chalk, drier and more nutrient-poor at higher altitudes. Deeper and richer in plains.

**Aspect and exposition:** Level areas in the Colli dell' Alta Marca Trevigiana.

**Climate:** Temperate with cold winters and hot, but not humid, summers. Average rainfall: 1250 mm, with maximums in June and November and minimums in January and August.

**Training system:** Cappuccina-Sylvoz-Doppio Capovolto

**Vine density:** 2,500 -3,500 vines/hectare

**Harvest period:** September 20- October 10

**Vinification:** Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (18-20°C) with cultured yeasts. Maturation in contact with fine lees in stainless steel for three months.

**Second fermentation:** Charmat method in steel pressure tanks.

Second fermentation temperature: 16-17°C.

Cold tartrate stabilisation (-4°C) Tight filtration before bottling to remove spent yeast from sparkling wine.

Cycle length: Approx. 40 days.

**Technical data, averages:** Alcohol 11% vol. - Sugar 13 g/l  
Total acidity 6 g/l – pH 3.20 - Atmosphere 4.50 bars

**Sensory profile:** Presentation: Straw yellow. Creamy Mousse and delicate, persistent cascade of bubbles.

Nose: Very ample and generous, releasing notes of ripe fruit, such as pear, yellow apple, and melon. Superb balance and finesse complement crisp, refreshing aromas.

Palate: Pleasantly tart and full-flavoured, with a crisp fruitiness. Admirable fullness, balance, and length, closely mirroring the aromatics of the nose.

**Food recommendations:** Ideal as an aperitif and for celebratory toasts, accompanied by any kind of appetiser or snacks.

**Serving temperature:** Chill to 7-8° C.

**Serving glass:** Stemmed crystal, the same glass recommended for Prosecco di Valdobbiadene. Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine's bouquet.

**Cellaring:** Store away from heat and light, but not in the refrigerator.

**Optimal time to enjoy:** Prosecco displays its best qualities, its refreshing crispness, in the year following harvest.

