



Technical Sheet

Name: VIGNETO GIARDINO Prosecco di Valdobbiadene dry

Classification: Denominazione di Origine Controllata (DOC)

Style: Sparkling

Grape Varieties: Prosecco

Viticultural area: Giardino vineyard, in the Colbertaldo area of the Vidor *comune*.

Average altitude: 200 -250 m..

Soils profile: Soils are clayey, over calcareous rock, low-nutrient and fairly shallow, well-drained.

Aspect: Steep-sloped hill, with vines contoured to the slope, forming an amphitheatre, facing south.

Climate: Moderate temperatures with cold winters and warm, dry summers. Average rainfall: 1250 mm. With heaviest fall in June and November, lightest in January and August.

Training system: Cappuccina

Vine density: 2,500 -3,500 per hectare

Yield: Maximum 120 quintals per 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. 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 the sparkling wine Cycle length: Approx. 40 days.

Technical data: Alcohol 11% vol. – Sugar 20 g/l – Total acidity 6 g/l - pH 3.20 - Atmospheres 4.50 bar

Sensory profile: **Presentation:** Straw yellow. Creamy mousse and delicate, long-lasting bead **Nose:** Admirably rich, intense, and harmonious. Lovely, crisp spiciness with hints of apple and peach, plus wisteria and acacia blossom **Palate:** Rich, forward fruitiness, with supple, velvety mouthfeel. Admirable fullness and length, closely mirroring the nose. A wine of great balance and elegance.

Food recommendations: Excellent aperitif that is perfect for all social occasions, especially festive gatherings. Matches well with dry pastries, fruit tarts, *focaccia* breads. **Serving temperature** Chill to 7-8° C before serving. An ice bucket is the perfect presentation. **Serving glass:** Riedel crystal designed specifically for sparkling 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: Vigneto Giardino displays its truest characteristics--crisp, fresh, and fruity--if consumed in the year after vintage. However, in the following years, if ellared under proper conditions, intensity of flavours and fruitiness will lessen somewhat, but the wine-lover may be pleasantly surprised by a greater complexity on nose and palate.

Giardino spum. technical sheet.Rev.01/2004



Giardino Vineyard