

VERTICALE

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE BRUT

Verticale (Vertical) for us means dry, straight on the palate, and fresh in its aromas.

We select from our vineyards those where we harvest riper grapes, in order to obtain a dry, decisive sparkling wine with the floral and fruity notes typical of the high hillside vineyards of the Valdobbiadene area. Ideal as an aperitif, it pairs well with fish appetizers or even more substantial first courses.

The grapes used for the base are cultivated in our best hillside vineyards. The soils are generally shallow, with a very steep slope. The terrain is rich in limestone with a good percentage of clay.

The grapes are strictly hand-harvested upon reaching optimal sugar levels, while maintaining a focus on the acidic component, which must be preserved to guarantee the wine's freshness. Pressing is gentle, and the must, after an initial static clarification, is fermented in stainless steel at 17-19 °C.

Following the first fermentation, the wine is left to rest on its fine lees with very few rackings. After at least 5 months, the cuvées are prepared, a necessary step to find the best balance. These are cuvées where the base wines are vinified separately and then blended in the spring to achieve the right balance with a low residual sugar content.

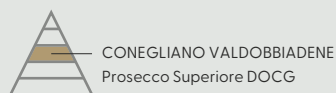
From there, the secondary fermentation process begins in the autoclave. After this process, the wine remains in maturation for 60-70 days before bottling, ensuring that the CO₂ bubbles are perfectly dissolved and thus guaranteeing the fineness of the perlage.



RESIDUAL SUGAR



APPELLATION



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