

R.D.O. Levante 2021 Extra Dry

Conegliano Valdobbiadene Prosecco Superiore
Rive di Ogliano
DOCG

R.D.O. Levante Extra Dry comes from a vineyard of 50-year-old vines, facing east and caressed by a constant breeze. The result is wine whose powerful fruity aroma, structure and mineral touches are widely acknowledged.

Variety: 100% Glera.

Harvest: end of August - beginning of September.
Manual harvest into crates. Double selection: on the vine and in the winery.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15°C - 18°C; prise de mousse and maturation on the yeasts normally take place for a period of three months in pressure tanks, on selected yeasts, at a temperature of 14 - 13°C. The wine is aged for approximately one month before distribution.

Tasting notes: straw yellow animated by constant, vivacious perlage. The scent is of generous fragrances of lime, acacia blossoms, and wisteria, which entwine with hints of fruit such as pears, Golden Delicious apples, bergamot and pink grapefruit. In the mouth it is lively, saline and well structured. Prevalent on the palate are hints of quinces, lemons and herbs, which come together in a pleasant, lingering finish.

Bottle pressure: 5,0 atm

Residual sugar: 13,5 g/l

Alcohol: 11,5%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L - 1,5 L

