



## PROSECCO DI VALDOBBIADENE DOC SPUMANTE CLAXA

### Classification

Quality sparkling wine produced in specific regions V.S.Q.P.R.D. Brut.

### Production area

Area lying between the towns of Conegliano and Valdobbiadene. It is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clayey soil.

### Grape variety

Prosecco.

### Training

Single espalier or double canopy with 2300 vines per hectare.

### Yield per hectare

120 quintals of grapes.

### Harvesting period

Second ten days of September.

### Vinification

Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled-temperature tanks where it remains until it is used for the production of the sparkling wine.

### Secondary fermentation

The must with added yeast cultures selected by Villa Sandi is then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a short settling period the sparkling wine is ready for bottling.

### Distinctive features

Very pale straw yellow and fine, persistent perlage. Intensely fruity aroma and in particular of ripe golden apple. The pleasant, elegant flowery aroma is reminiscent of acacia flowers. Fresh, fragrant and dry in the mouth but with an underlying flavoursome softness and a pleasantly fruity and harmonious finish.

### Serving suggestions

An excellent aperitif. It can accompany fish marinated with delicate aromatic herbs and herb-based first courses.

### Serving temperature

6-8°C

### Average data

Alcohol content	11% vol
Sugar content	13 g/l
Acidity	5,6 g/l



VILLA SANDI