



## VIGNETO GIARDINO

Rive di Colbertaldo

ASCIUTTO

Valdobbiadene Docg

<b>GRAPES</b>	97-100% Glera; 0-3% Chardonnay		
<b>GROWING AREA</b>	Vigneto Giardino - village of Colbertaldo, in the commune of Vidor.		
<b>VINEYARD ELEVATION</b>	200 - 250 metres.		
<b>SOIL PROFILE</b>	Soil on calcareous and clay rock substrates, dry, infertile, and shallow.		
<b>VINEYARD ASPECT</b>	Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, an amphitheatre largely south-facing.		
<b>TRAINING SYSTEM</b>	Double arched cane. Vineyard density: 2,500-3,300 vines per hectare.		
<b>CLIMATE</b>	Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.		
<b>HARVEST</b>	From 20 September to 10 October.		
<b>ALCOHOL</b>	11% vol	<b>SERVING TEMPERATURE</b>	7-8 °C
<b>DOSAGE</b>	17-19 g/l	<b>RECOMMENDED GLASS</b>	Medium-wide glass.
<b>TOTAL ACIDITY</b>	6 g/l - pH 3.20	<b>SIZES AVAILABLE (L)</b>	0,75 - 1,5 - 3
<b>VINTAGE</b>	Yes		



### VINIFICATION

The clusters are pressed in pneumatic presses and the must is given a gravity settling for clarification. It is naturally fermented with cultured yeasts at 17-19°C, then the wine matures a minimum of six months sur lie in steel. It receives its effervescence via the Italian Method, at 15-17°C. and the resultant sparkling wine is then cold-stabilised at -4°C.

### SENSORY QUALITIES

Vigneto Giardino appears a straw yellow and develops a dense mousse and a refined, long-lasting bead of pin-point bubbles. The bouquet is remarkably generous, pronounced, and well-balanced, redolent of crisp fruit—yellow apple and peach—lifted by floral notes of wisteria and acacia. Admirably tangy and crisp, full-bodied and with a notable progression, the palate fully mirrors the aromatics encountered on the nose. Overall, Vigneto Giardino is a Prosecco of superb harmony and elegance.

### SERVING SUGGESTIONS

Vigneto Giardino is the ideal aperitif wine and perfect for every festive occasion. It accompanies petits fours, focaccia, fruit pies, and fresh fruit, particularly peach and melon. It is heavenly with pandoro and panettone.



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