

SESTO SENSO

DRY

Valdobbiadene Prosecco Superiore DOCG

HOW TO DESCRIBE
ON WINE LIST

Sesto Senso
Valdobbiadene Prosecco Superiore Docg - Dry

It is a true blend, a sparkling wine made from the synthesis of five different types of DOCG Valdobbiadene Prosecco Superiore: Millesimato, 26esimo I, Dirupo Brut and Extra Dry and Mas de Fer. It goes well with all dishes, including fish. Best served at 10-12 °C.

AREA OF ORIGIN	—	Valdobbiadene
VARIETIES	—	96% Glera - 2% Bianchetta - 2% Perera
ALTITUDE	—	300 a.s.l.
TYPE OF SOIL	—	Clay with sandstone subsoil
GROWING METHOD	—	Modified "cappuccina"
PLANT DENSITY	—	3.500 plants per hectare
PRODUCTION PER HECTARE	—	135 q/ha
HARVEST PERIOD	—	September-October
WINEMAKING	—	Off skins by gentle pressing
PRIMARY FERMENTATION	—	Static decantation and temperature controlled fermentation
FOAMING	—	30-40 days
FINING	—	1-3 months
SPARKLING WINEMAKING METHOD	—	Refermentation in big tanks "Charmat Method"
ALCOHOL BY VOLUME	—	11% vol
RESIDUAL SUGAR	—	19 g/l
PRESSURE	—	5 atm
STORAGE	—	Bottles should be kept in a cool and dark place
ORGANOLEPTIC FEATURES		
PERLAGE	—	Fine and persistent
MOUSSE	—	Creamy
BOUQUET	—	Scents of rose, citrus fruit, acacia, peach and apple
TASTE	—	Elegant and aromatic
AVAILABLE FORMATS	—	0,75 L - Magnum 1,5 L - Jeroboam 3 L



Produced and converted to sparkling wine on premise by Azienda Agricola Andreola di Stefano Pola - Col San Martino - Farra di Soligo (TV) - Italia
Produced in Italy - contains sulphites

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