

# MONGARDA



VALDOBBIADENE  
PROSECCO SUPERIORE  
D.O.C.G.  
**EXTRA DRY**

*Born from the grapes of single vinyard, tells the character of the Valdobbiadene hills, with a gracefull dress. Awine with craft origins but that know refinement.*

**Rive Alte Vinyard**  
Est exposition

**Grape varieties**  
Glera and old indigenous grapes

**Soil**  
Thin layer of clay on calcareous conglomerate rock, strips of marl and siltstone

**Harvest**  
Grapes harvested by hand and placed in small boxes

**Vinification**  
Soft pressing with quality must separation  
Static decantation of about 24 hours  
Fermentation in steel tanks with pied de cuvée produced from our grapes  
Maturation in steel/cement tanks with batonnage batonnage

**Re-fermentation**  
Fermentation with the Martinotti method in autoclave for about 40 days using selected yeasts.

#### **Analytical data 2020**

Sugar residue	11,5 gr/l
Acidity	6,1 gr/l
Pressure	4,7 atm



**Mongarda Soc. Agr. S.S. di Tormena B. & C.**  
Via Canal Nuovo, 8  
31010 Col San Martino (TV) - Italia  
**t/f** +39 0438 989168  
info@mongarda.it  
**www.mongarda.it**