

MONGARDA



VALDOBBIADENE
PROSECCO SUPERIORE
D.O.C.G.
BRUT

A wine with an opposing soul between seriousness and lightness. Fresh and sapid flavours combine with wild flowers and ripe fruit aromas.

San Gallo Vinyard
Sud exposition

Grape varieties
Glera and old indigenous grapes

Soil
Thin layer of clay on calcareous conglomerate rock with iron and aluminum silicates

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

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

Analytical data

Sugar residue	2,5 gr/l
Acidity	6,2 gr/l
Pressure	5 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