

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

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

Analytical data

Sugar residue	11,0 gr/l
Acidity	6,4 gr/l
Pressure	4,8 atm



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