

Prosecco DOC Extra Dry

GRAPES:	100% Glera
PRODUCTION AREA:	Prosecco DOC in NE Italy, just outside of Venice
PRODUCTION:	Charmat (tank) method.
EFFERVESCENCE LEVEL:	Spumante/ Fully Sparkling
ELEVATION:	0-1,315 feet above sea level
SOIL TYPE:	Morainic origin, alluvial and with little depth
VINE TRAINING SYSTEM:	Sylvoz- Doppio Capovolto (double-arched cane)
PLANTING DENSITY:	2,500-4,000 vines per hectare (1,214-16,20 feet)
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11%
REDISUAL SUGAR:	14 g/L
SERVING TEMPERATURE:	46 – 50 °F (8 - 10 °C)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at rim
AGING POTENTIAL:	2/3 years



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TASTING NOTES

Pale straw yellow in color with a fine bead, this classic sparkling wine from the Veneto strikes a perfect balance of freshness and delicate perfume of fresh pears and a hint of almonds.

TECHNICAL INFORMATION

The base wine is refermented in pressure tanks for 18-20 days at a cool temperature of 14-16°C to retain its delicate perfume. When the ideal pressure of about six bars has been reached, the wine is chilled to -4°C to stop fermentation and stabilize the wine. Maturation continues in tank for one month at 5-7°C and in contact with the lees to impart a slightly creamy texture to the wine. When the wine has reached its ideal balance of freshness and aromas, it is filtered and bottled under pressure to retain its sparkle.

FOOD PAIRINGS

Perfect as an aperitif, this wine is also flexible enough to take you through the whole meal and pairs especially well with sushi, white meats, spicy dishes, seasoned vegetables and fruits.





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CONCA d'ORO®
CONEGLIANO



PROSECCO MILLESIMATO
CUVÉE ORO D.O.C. TREVISO
SPUMANTE EXTRA DRY

D'O CONCA D'ORO, IL D.O.C. NELLA SUA VESTE PIÙ BRILLANTE.
UNA PIACEVOLE ARMONIA DI PROFUMI ED ESSENZE FLOREALI,
UNA PERFETTA SIMBIOSI FRA TRADIZIONE, TERRITORIO E
MODERNITÀ.

D'O CONCA D'ORO, A STUNNING D.O.C. WINE.
A PLEASANT BLEND OF FLOWERY BOUQUETS AND ESSENCES, A
PERFECT SYMBIOSIS OF TRADITION, TERROIR AND MODERNITY.

CARATTERISTICHE ORGANOLETTICHE
ORGANOLEPTIC FEATURES

Metodo: charmant
Spuma: fine e persistente.
Profumo: finissimo, aromatico, molto fruttato.
Sapore: fresco fruttato ricorda la fragranza della
macedonia di mele.
Abbinamenti: ottimo come aperitivo.

Foam: fine and persistent.
Perfume: very subtle, aromatic, very fruity.
Taste: fresh and fruity, reminiscent of the
fragrance of mixed apples.
Food matches: excellent as an aperitif.

SCHEDA TECNICA/DATA SHEET

Gradi / Alcohol:	11,5
Acidità / Acidity:	6,00 g/l
Residuo zuccherino / Residual sugar:	20 g/l
Temperatura di servizio / Serving temperature:	6-8 °C

cod. SP21

20 cl
cod. SP24

Magnum 1,5 L
cod. SP27



PROSECCO MILLESIMATO EXTRA DRY DOC

NAME:	MILLE
APPELLATION:	DOC (Denominazione d'Origine Controllata)
TYPE:	PROSECCO MILLESIMATO EXTRA DRY
PRODUCER:	<u>Balan</u>
GRAPE VARIETY:	100% Prosecco, also known as Glera
PRODUCING COUNTRY:	Italy Veneto
VINIFICATION:	The harvest is done in mid-September, the grapes are softly pressed, the must is taken at low temperatures and the maceration is done with a low controlled temperature, for better extraction of aromas. Charmat method for the second fermentation, for 40 days
TASTING NOTES:	Soft yellow color. Typical floral scent of acacia blossoms and wisteria, with notes of honey and banana. The strong acidity gives the freshness, while the bubbles are velvety, and silky in the mouth.
PAIRING:	perfect as aperitive with salmon crouton and with fish meals
SERVING TEMPERATURE:	6°- 8° C

GILBERT GAILLARD 90PT

Brilliant light yellow. Appealing nose of ripe white-fleshed fruits enhanced by a floral note. The palate shows distinctive concentration, fleshy texture and forthright aromatics, all of which are supported by bold exuberance. Very enjoyable.



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VALDO

MARCA ORO BRUT PROSECCO DOC

BACKGROUND

Valdo was founded in 1926 by the Società Anonima Vini Superiori and purchased by the Bolla Family in 1938. Over 90 years of continuous innovation with an ongoing quest for quality and devotion to respecting the vineyards & wine-making traditions of the region, has helped to secure Valdo's position as one of the leading and most trusted Italian wineries specialized in Prosecco and sparkling wines.

APPELLATION

Prosecco DOC, Veneto, Italy

VARIETAL COMPOSITION

100% Glera

WINEMAKING & VINTAGE NOTES

The vineyards use the traditional training method, known as "Metodo Spalliera", where the stem can be as long as one meter and tied to a horizontal wire, assuring a high quality final product, and emphasizing the aromatic fruity features. Grapes are handpicked during the last week of September. The grapes are soft pressed and fermentation occurs at 64°F in temperature controlled stainless steel tanks. These two significant steps yield a consistent quality wine, while maintaining the typical fruity bouquet with hints of golden delicious apples and white fruits. To obtain small and fine bubbles called "perlage" our expert oenologists make a selection of natural yeasts.

AGEING

Three months Charmat ageing, followed by one month in the bottle.

TASTING NOTES

Straw yellow color, with a fine perlage, and crisp fruity palate are the distinguishing features of Valdo's Brut Prosecco DOC. Well-balanced structure, matched with aromatic fruity fragrance make it the perfect pairing with starters and particularly with delicately flavoured dishes such as seafood. Excellent as aperitif due to its distinctive characteristic of being "easy to drink", best served in a flute glass at a temperature of between 43-46°F to bring out its perfumes and flavors. Versatility and freshness are its strengths.

WINEMAKER

Gianfranco Zanon

TECHNICAL DATA

Acidity
5.5 g/L

Alcohol
11.0%

Residual Sugar
12 g/L



VALDO

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PROSECCO"



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