





CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

RIVE DI SCOMIGO EXTRA DRY

Vineyards

Glera trained on double-arched canes on the slope to the west of the Quercia

Soil

Boulder clay mixture with advanced level of decarbonation

Climate

Pre-alpine cool temperate climate with average rainfall of 1250 mm/year

Winemaking

Manual harvesting in crates, pressing of the whole grapes, separation of the must and fresh fermentation. Ageing on the yeasts over the winter and bottle fermentation in the spring of the year following the harvest.

Alcohol 11,5% vol.

Sugar content 15 g/L

Overall acidity 5,5 g/L

Dry extract 18 g/L

pH 3.3

Description

Straw yellow in colour with fine and stylish perlage. On the nose, notes of ripe fruit with floral and citrus hints appear. On the palate the bubbles are creamy, the mouthfeel is full and balanced with pleasant fruity notes and a fine freshness.

Packing

6 x 0.75 L bottles in branded cases Weight 9 kg Size 27 x 18,2 x 32,5 h (stackable up to 5 layers of 16 cases each)

L'Antica Quercia Via Cal di Sopra, 8 31015 Conegliano TV

t/+39 0438 78 93 44 info@anticaquercia.it www.anticaquercia.it



THE SHADOW

OF A GREAT

TREE