



Tenuta San Benedetto

Denomination: CONEGLIANO-VALDOBBIADENE PROSECCO SUPERIORE Extra dry DOCG

Product type: extra dry sparkling wine with re fermentation on pressure steel tank

Grape variety: Glera 100 %

Grape Harvest: manual (breeding system: SYLVOZ and GUYOT method, 3000 - 3500 plants / hectare)

Vinification: first fermentation at a controlled temperature of 16.5 ° C for about 8-10 days;
second fermentation in the pressure steel tank as Martinotti or Charmat method.
for at least 45 days.

Residual sugars: 0 g/l. (absent)

Alcohol: 11,00 % vol.

Total acidity: 5,5 g/l.

Color: brilliant straw yellow with nice green reflections. Fine, elegant and persistent perlage.

Taste: pleasant fragrance with elegant balance of flavors. On the palate it is balanced,
lively, and gives a soft and lovely tone which then feel an acidity and a fruity note
well harmonized with each other.

Perfume: the nose is wide and inviting, with intense floral notes and a clear perception of
apple (*golden delicious* variety), peach, pear, apricot and ripe citrus fruit well
harmonized with floral hints of wisteria and acacia flowers.

Food Pairing: aperitif par excellence, great with first and second courses based on fish
and white meats, especially with shellfish or fine pastries.

Service: the ideal serving temperature for consumption is around 6 - 8 ° C

Recommended glass type: Flute glass wide. This glass favors the development of
bubbles (perlage), avoiding their dispersion. The narrow opening
helps concentration of perfumes..

Period of consumption: the best period for consumption is from about 15 days from bottling
to 9 - 10 months from the same, within the year of production anyway.

