

ZANOTTO ZB

TECHNICAL SHEET



Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Spumante Brut, 100% glera grapes.

Classification:	Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Spumante Brut
Region:	Veneto
Grape variety:	Glera
Sugar residual:	1 gr./lt.
Production area:	Tarzo, Resera, in the prosecco hillsides, 370 meters above sea level
Terroir:	Morainic, calcium rich soil
Vineyard age:	15 years old
Vine training:	cordon trained and spur-pruned
Yield:	130 quintals per hectare
Harvest:	hand harvested in small crates
Harvest period:	mid September
Vinification:	Charmat method
Alcohol Content:	11,5 %
Sensorial profile:	elegant and complex, with an aroma of wildflowers and bread crust. Nice body, dry, with a delicate flavor of apples and pears. This well balanced prosecco is complete with just the right sapid minerality.
Serving Temperature:	8°-10° c