



Grappoli di Luna Extra Brut Prosecco Valdobbiadene Superiore D.O.C.G. La Vigna di Sarah

Certified Organic

Grapes: 100% Glera

Area of origin of the grapes: Rive di Cozzuolo di Vittorio Veneto (Veneto, Italy). Situated 100-150m. above sea level

Soil type: Limestone, clay, dry and shallow.

Nutrition: Organic fertilization of grapes without chemical treatments.

Climate: Cold winters and warm summers.

Training system: Classic Sylvoz.

Plant density: 2500/3500 plants per hectare

Maximum yield: 1,35 tons/ha

Harvest: During full moon nights

Vinification: Soft pressing with pneumatic presses, static decantation of musts, fermentation at controlled temperature (17-19 °C) with selected yeasts. Aging and stopping on noble lees in steel for four months.

Prise de mousse: Martinotti/Charmat method in stainless steel autoclaves

Re-fermentation temperature: 15-17 °C Tartaric cold stabilization (-4 °C) Microfiltration before bottling to separate yeast cells from sparkling wine

Cycle duration: About 40 days

Average analytical data: Alcohol 11.3% vol. - Sugars 5 g/l - Total acidity 6.2 g/l - pH 3.20

Sensory characteristics: Appearance: Straw yellow color. Very fine and persistent beading.

Fragrance: aromatic scents, even exotic as passion fruit. Taste: bouquet of flowers that appear after the rich and creamy beading. Very persistent.

Serving suggestions: Fish and fried vegetables

Serving temperature: Chill just before use at 7-8° C. Should be served in an ice bucket.

Alcohol: >11.3%

Storage: In a fresh dark place. Do not leave in the fridge for long periods!

Best by: As this is an extremely fresh wine, it is best consumed within its vintage.