

Eroe Extra Brut



Valdobbiadene Prosecco
Superiore D.O.C.G.
Rive di Farra di Soligo

Grapes	Glera
Vineyard age	20-30 years old
Planting of the vineyard	Double inverted/Cappuccina
Production area	Rive di Farra di Soligo
Altitude above sea level	220/300 a.s.l.
Slope	20-30 %
Soil type	Loose, low fertility moraine soil
Vineyard exposure	South
Yield per hectare	Maximum 135 quintals per hectare
Planting density	4,000 plants per hectare
Harvest	by Hand, from 10th to 25th September
Vinification	Soft pressing in pneumatic press, sedimentation of the must and first fermentation at controlled temperature with inoculation of selected yeasts. Maturation in steel tanks for at least 4 months.
Sparkling	Charmat method. Maturation for one month in contact with its own yeasts (autolysis), which favours a release of mannoproteins.
Pressure	5.90 bar
Total dry extract	Extract > 16 gr./l
Perlage	Fine
Taste-olfactory examination	Fruity and floral with notes of ripe apple, pear and white peach, jasmine on the nose. Fine and delicate perlage, balanced on the palate.
Serving temperature	6-8°

● 11,5 %	Alcohol	
● 5,8 gr/l	Total acidity	
● 0,4 gr/l	Residual sugar	



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