

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Extra Brut

LACRIMA DI KòME

VITICULTURE

PRODUCTION AREA

Conegliano - Valdobbiadene

VARIETY

Glera 100%

VINEYARD

Vittorio Veneto, south exposure and optimal temperature fluctuations. Product yield 110 quintals/ha

VINE TRAINING SYSTEM

"Double canopy". Leaf removal and thinning out of grape bunches when necessary

CLIMATE

Cool and mild climate, with excellent ventilation and good annual rainfall. Low relative humidity

HARVEST

Hand-picked into crates in the second week of September



STORING & SERVING

STORAGE

Store in a cool dark place, preferably between 12-18°C; avoid storing in the refrigerator for a long period

SERVING

Serve at 6-8 °C in long-stemmed glasses. Remove the cork carefully

TASTING NOTES

FOOD PAIRINGS

Ideal for aperitifs, excellent with raw fish and throughout a meal

WINEMAKING

MUST PREPARATION

Grapes are gently pressed with the free run must separated from the pressed must

FERMENTATION

In temperature-controlled stainless steel tanks. The wine is then aged for 4-6 months. No filtration. No clarification processes.

SECONDARY FERMENTATION

Martinotti method in autoclaves for 45 days

PRODUCT DATA

11,5% alc./vol. residual sugar 4 gr/lt

For 100 ml of product E: 281 kJ/68 kcal, **contains sulphites.**



SCAN THE QR CODE

For nutrition information, ingredients and packaging



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