



Technical Sheet

Name

SUL LIEVITO Valdobbiadene Prosecco

Classification

Denominazione di Origine Controllata e Garantita (DOCG)

Origine of name

Sul Lievito: fermented in the bottle and matured on yeast lees

Style

Lightly sparkling (frizzante)

Grape varieties

Glera 100%

Viticultural area

Hills in the *comuni* of Valdobbiadene-Vidor-Farra di Soligo

Average altitude

180 - 300 m..

Soils profile

Mixed soils, typical of morainic (glacial) origin of many of the area's hills.

Clayey, often calcareous, low-nutrient and well drained; fairly shallow, in particular at higher elevations.

Aspect

Hillsides, often steep, with vines contoured across slopes and generally facing south.

Climate

Moderate temperatures with cold winters and warm dry summers. Average rainfall: 1250

millimetres with heaviest fall in June and November, lightest in January and August.

Solar radiation, April-October: 92,745 cal/cm²

Training system

Double Archer, Cappuccina.

Vine density

2,500 - 3,500 per ha

Yield

Maximum 135 quintals per hectare

Period of harvest

September 20 - October 10

Vinification

Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (17-19°C) with cultured yeasts. Contact with fine lees in stainless steel for three months.

Second fermentation

Method traditional to the Treviso hills area for many generations.

In the spring, the wine, in cool dark cellars at 16-17°C, undergoes secondary fermentation in the bottle. When fermentation is complete, the yeast lees remain in the bottle. The process of second fermentation and resting on the lees lasts about two months.

Technical data

Alcohol 11% vol.

Sugar absent

Total acidity 5,5 g/l

pH 3.25

Atmospheres: 2.30 -2.50 bar

Lowest total level of SO₂: 50-60 mg/l. Free SO₂: absent

Sensory profile

Presentation: Straw yellow. Delicate, long-lasting bead.

Nose: Develops over time. At first, crisp, fruity aromas characteristic of just-fermented Prosecco emerge, backgrounded by fresh crusty bread. Then the wine gradually releases more complex notes derived from the lees ageing.

Palate: Similar to the nose, the flavours show very delicate at first, developing a greater complexity as the moments pass. Pleasantly dry with a hallmark bitterish note.

Food recommendation

A great summer wine, refreshing, crisp, and light. A good accompaniment to fish and to risotto with mushrooms or vegetables.

Serving temperature

Chill to about 8-10° C. Pour very carefully into a serving decanter, taking care not to stir up the light sediment.

Serving glass

White wine glass, medium-wide. Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine's bouquet.

Cellaring

Stand the bottle top up, away from heat and light, but do not store in the refrigerator.

Optimal time to enjoy

The best time to enjoy this wine is between July and December following the vintage.

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