

BORNIA

Vocazione Bio



PROSECCO DOC

EXTRA DRY

TYPE: sparkling wine.

GRAPE VARIETY: Glera 100%.

VINEYARD LOCATION: Veneto region, province of Treviso.

TYPE OF SOIL: gravelly, well-drained.

NUTRITION: organic fertilization without chemical treatments, fully compliant with organic grape production.

CLIMATE: temperate, with cold winters and hot but not humid summers.

TRAINING SYSTEM: classic Sylvoz.

DENSITY: 2.500-3.500 plants per ha.

HARVEST: early September.

WINEMAKING: soft pressing with pneumatic presses, static decantation of the must, and temperature-controlled fermentation (17-19 °C) using selected yeasts. Aging on the noble lees in stainless steel tanks for 3 months.

SECONDARY FERMENTATION: Italian method (Martinotti) in stainless steel autoclaves.

RE-FERMENTATION TEMPERATURE: 15-17 °C. Cold tartaric stabilization (-4 °C). Microfiltration before bottling to separate yeast cells from the wine.

CYCLE TIME: about 70-90 days.

AVERAGE ANALYTICAL DATA

ALCOHOL: 11.5% vol.

SUGARS: 12 g/l

TOTAL ACIDITY: 6.2 g/l

PRESSURE: 5.2-5.4 bar

TASTING ANALYSIS

APPEARANCE: straw yellow in colour. Very fine and persistent perlage.

SCENT: Golden apple and peach along with lemon blossoms.

FLAVOUR: hints of pear and acacia unfold after the rich and creamy bubbles. Long-lasting persistence.

SERVE AT: 8-10 °C.

PAIRINGS



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