



**BORTOLIN ANGELO**



Valdobbiadene D.O.C.G. - Extra dry

<b>WINE TYPE</b>	Valdobbiadene DOCG Extra Dry Sparkling Wine
<b>WINE NAME ON LABEL</b>	Bortolin Angelo - Valdobbiadene DOCG Extra Dry
<b>GRAPE VARIETAL</b>	100% Glera
<b>VINEYARD EXPOSURE</b>	Southern
<b>VINEYARD ALTIMETRY</b>	200/250 m.a.s.l.
<b>TRAINING SYSTEM AND YIELD</b>	Double arched cane at 3000 vines/ha - yield 135 q/ha
<b>HARVEST PERIOD</b>	September - Exclusively hand-picked
<b>WINEMAKING</b>	Conegliano Valdobbiadene Method
<b>AGING</b>	30-40 days of aging on lees in autoclave
<b>COLOUR</b>	Pale straw yellow
<b>AROMA</b>	Dry and subtle, the essential elegance of the aromas of apple, pear and peach make it an easy to drink wine that inspires to be tasted.
<b>FLAVOUR</b>	The rounded flavour with a balanced acidity make it a versatile wine which satisfies the taster. The aftertaste is fruity. The bubbles (effervescence) are subtle, creamy, almost velvety on the palate.
<b>LONGEVITY</b>	24 months
<b>ALCOHOL (average value)</b>	11.5 % Vol.
<b>TOTAL ACIDITY (average value)</b>	5.5 g/l in Tartaric Acid
<b>RESIDUAL SUGAR (average value)</b>	12 g/l
<b>PRESSURE at 20° C (average value)</b>	4.8 bar
<b>FOOD SUGGESTIONS</b>	It can be regarded as a "multitasking" wine that can be drunk on any occasion from aperitifs to desserts, however it pairs well with flavoured dishes such as fish and shellfish. The ideal pairing is the delight to share joyful moments at any given time of the day.
<b>SERVING TEMPERATURE</b>	Serve at a temperature of 7-9°C
<b>STORAGE</b>	Protect from direct sunlight and sources of heat at a temperature of 15-20°C, preferably with the bottle upright. Do not refrigerate for long periods.
<b>GENERAL DESCRIPTION</b>	<p>The Extra dry version of the Valdobbiadene DOCG is the most known and consumed. Its light residual sugar makes it smooth on the palate and dedicated to a delicate consumer. The grapes, that give origin to this sparkling wine, are exclusively hand picked on the steep hills of Valdobbiadene and their vinification is scrupulously controlled and respected. Its fine and persistent perlage, its characteristic fruity aroma, and its low alcohol content, combined with the delicate taste, make this wine ideal for any occasions and at any time of the day.</p> <p>It is best served between 7- 9°C, possibly in a large glass that allows you to aerate it.</p> <p>In order to taste it in all its integrity, it should be consumed within 15/18 months from the bottling date.</p> <p>To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is printed on the back label of our bottle, or connect to the site <a href="http://info.bortolinangelo.com">info.bortolinangelo.com</a> and enter the lot number indicated. Hier you can know the organoleptic data of the bottle you are tasting, how many bottles and in which sizes the sparkling wine has been bottled, and see and download the certificate of suitability issued by the ministerial body VALORITALIA.</p> <p>It is available in the size 0,75L - 1,5L - 3,0L in our personal bottle that is inspired by the twisting branch of the vine, and in the size 6L and 9L in the classical bottle, matte brown painted for special occasions.</p>

THIS DATA SHEET SHOWS AVERAGE VALUES