



**BORTOLIN ANGELO**



Valdobbiadene DOCG Rive di Guia "Angelin Beo" - Extra Brut

<b>WINE TYPE</b>	Valdobbiadene DOCG Extra Brut Sparkling Wine
<b>WINE NAME ON LABEL</b>	Bortolin Angelo - Valdobbiadene DOCG Rive di Guia Extra Brut "Angelin Beo"
<b>GRAPE VARIETAL</b>	100% Glera
<b>VINEYARD EXPOSURE</b>	Southern
<b>VINEYARD ALTIMETRY</b>	300/400 m.a.s.l.
<b>TRAINING SYSTEM AND YIELD</b>	Double arched cane at 3000 vines/ha - yield 130 q/ha
<b>HARVEST PERIOD</b>	September - Exclusively hand-picked
<b>WINEMAKING</b>	Conegliano Valdobbiadene Method
<b>AGING</b>	60 days of aging on lees in autoclave
<b>COLOUR</b>	Pale straw yellow
<b>AROMA</b>	Dry and sincere, with predominant fruity sensations and minerality, typical of the vineyards of Guia, where this Valdobbiadene DOCG is born.
<b>FLAVOUR</b>	The absence of residual sugar express an intriguing roundness, with characteristic salinity due to the "saliz" soil, typical of our hills. The bubbles (effervescence) give on the palate creamy and almost velvety sensations.
<b>LONGEVITY</b>	24 months
<b>ALCOHOL (average value)</b>	11.5 %Vol.
<b>TOTAL ACIDITY (average value)</b>	5.8 g/l in Tartaric Acid
<b>RESIDUAL SUGAR (average value)</b>	0 g/l
<b>PRESSURE at 20° C (average value)</b>	4.8 bar
<b>FOOD SUGGESTIONS</b>	Fish, in particular, fleshy molluscs or crustaceans. Its unique characteristics make it suitable for wine lovers who drink in small doses allowing it to be drunk throughout the meal.
<b>SERVING TEMPERATURE</b>	Serve at a temperature of 10-12°C
<b>STORAGE</b>	Protect from direct sunlight and sources of heat at a temperature of 10-12°C , preferably with the bottle upright. Do not refrigerate for long periods.
<b>GENERAL DESCRIPTION</b>	<p>This Valdobbiadene is obtained from grapes grown exclusively in the village of Guia, a land that has always been home to our family and continues to thrill us daily. Deciding to assemble and vinify only the grapes of our country, means to pay tribute to what is the origin of our history, our passion and even our success: our Earth.</p> <p>We called this sparkling wine "Angelin Beo", a name with which Angelo Bortolin, the founder of our winery, is known on the spot, since his 80th birthday and the company's 50th anniversary coincide in 2018.</p> <p>A Valdobbiadene with zero residual sugar, which allows you to appreciate the characteristics of the earth. Tasted at a temperature of 10/12°C in a very large glass, this sparkling wine is aimed at a careful and curious consumer, who wants to be carried away by emotions.</p> <p>To taste it in all its integrity, it should be consumed within 15/18 months from the date of bottling. To know when our Valdobbiadene DOCG has been bottled, simply photograph the QR-CODE that is 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. Here you can find out the actual organoleptic data of the bottle you are tasting, know how many bottles and in how many formats the same sparkling wine has been bottled, and above all to view and download the certificate of suitability issued by the ministerial body VALORITALIA.</p> <p>Available in 0.75L and 1.5L versions in our personal bottle that reminds the twisting shape of a grapevine.</p>

THIS DATA SHEET SHOWS AVERAGE VALUES