



BORTOLIN ANGELO



Valdobbiadene D.O.C.G. "Barch" Prosecco

WINE TYPE

Valdobbiadene DOCG tranquillo "Barch" *prosecco*

WINE NAME ON LABEL

Bortolin Angelo - Valdobbiadene DOCG tranquillo "Barch"

GRAPE VARIETAL

Glera 100%

VINEYARD EXPOSURE

Southern

VINEYARD ALTIMETRY

300/400 m.a.s.l.

TRAINING SYSTEM AND YIELD

Double arched cane at 3.000 vines/ha - yield 135 q/ha

HARVEST PERIOD

September - exclusively hand-picked

COLOUR

Pale straw yellow

AROMA

The nose is clean, with notes of white fruit, given by the terroir in which it takes its shape.

FLAVOUR

To the taste, its light bubbles make it delicate to the palate, with a fine perlage.

The right acidity gives softness, balance and essential sensations of freshness and vitality.

LONGEVITY

24 months

ALCOHOL

11 % Vol.

TOTAL ACIDITY

5,5 g/l in Tartaric Acid

RESIDUAL SUGAR

3 g/l

FOOD SUGGESTIONS

Perfumes and tastes are born from the ancient experience of combining historical grapes to obtain a product with unmistakable identity that will make it a Valdobbiadene DOCG suitable for every moment of the day.

SERVING TEMPERATURE

Serve at a temperature of 6-8°C

STORAGE

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.

GENERAL DESCRIPTION

Barch was born from the relentless desire to tell our land through wine. We wanted to give another dimension to our shores, bringing them in the bottle without our classic bubbles.

It is in fact a quiet wine made from grapes grown only and exclusively in the country of Guia, the same selection of vineyards used for the basis of our Extra Brut "Angelin Beo" and Dry "Desiderio". This wine is also defined as "petillant" thanks to its very light, almost imperceptible sparkling. Quality that immediately gives way to the crispness and the clear and decisive taste of our grapes. Thanks to its low residual sugar of about 3 grams/liter, and its lower alcohol content compared to its Spumanti brothers, this Valdobbiadene is well balanced, always leaving the distinctive freshness and aromatic character of our grapes. It lends itself well to the use throughout the meal, especially to accompany any fish dish. 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, just photograph the QR-CODE located in the back label of our bottle, or connect to info.bortolinangelo.com and enter the lot number indicated.

Here you can know the organoleptic data of the bottle you are tasting, know how many bottles and in how many formats that wine has been bottled, and above all view and be able to download the certificate of suitability issued by VALORITALIA. Available in versions 0,75L in our personal bottle reminiscent of the twisty shape of the vine shoot.

THIS DATA SHEET SHOWS AVERAGE VALUES