

SEI UNO

Conegliano Valdobbiadene DOCG Prosecco Superiore Brut



Fermentazione
in bottiglia

Packing:

Net Cont.	Box
750 ml	x 6

This Conegliano Valdobbiadene sparkling wine, departing from the normal Italian method refermentation, adheres to the more classic refermentation in the bottle method. After the wine spends a number of months sur lie, the wine is disgorged and receives a further six months ageing in the cellar, which confers on Sei Uno a subtle complexity that beautifully complements the aromas classic to Prosecco Superiore. The bouquet releases rich notes of rennet apple and freshly-shelled hazelnut, enlivened by rosemary and mint. On the palate, it is clean-edged and ultra-crisp, like the first bite into an apple, mirroring the fragrances of the bouquet, while the finish is very long-lived.

ORIGIN OF THE NAME: This wine was first made for the family's enjoyment at a special event in 1961.

VINEYARD: The glera grapes are cultivated in Carpesica area, in limestone-clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Mount Pizzoc and Mount Visentin. The vineyards, facing south-southwest at an average elevation of 180 metres, are planted to an average density of 4,000 vines per hectare and are trained to a mix of Sylvoz and Cappuccina. Harvest generally occurs in the second half of September and the vineyard yield averages 80 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy, and with consistent breezes. The day-night temperature differentials are significant, particularly in the summer.

VINIFICATION: After the clusters are de-stemmed and the grapes gently pressed, the must is gravity-settled then fermented at 18-20°C. The wine matures sur lie, then the wine re-ferments in the bottle over 7 months. After disgorging it is topped up with the same wine, then given a further 6 months' ageing before release.



GLASS AND SERVICE: Enjoy at 6-8°C in a large Prosecco crystal glass. Avoid using a flute, which does not allow full expression of the wine's bouquet.

FOOD PAIRING AND WHEN TO ENJOY Sei Uno is the perfect accompaniment to fish- and vegetable-based antipasti and other dishes. It will show good improvement during the two years following the vintage date; if it is well stored, its nose and palate will grow in complexity even four years after harvest.

Alcohol	Res. Sugar	Tot. Acidity	pH	Pressure	Net Extract
11,92% vol.	5,56 g/L	5,44 g/L	3,08	6,2 bar	19,1 g/L

BELLEND A

Via Giardino 90
31029 Vittorio Veneto TV
Italia
Tel. +39 0438 920025
www.bellenda.it

 Bellenda
 @Bellenda1986

