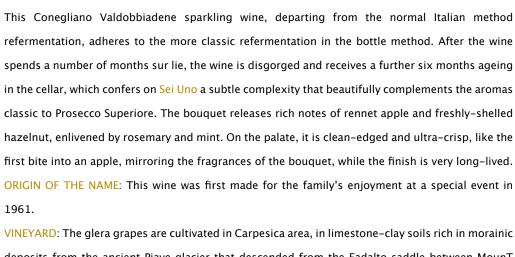


## **SEI UNO**

## Conegliano Valdobbiadene DOCG Prosecco Superiore Brut



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	рН	Pressure	Net Extract
11,92% vol.	5,56 g/L	5,44 g/L	3,08	6,2 bar	19,1 g/L





## Packing:

Net Cont.	Box	
750 ml	x 6	

## BELLENDA

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