



BORTOLIN ANGELO

V A L D O B B I A D E N E



Bortolin Angelo Spumanti Sas

di Bortolin Desiderio & C.

Via Strada di Guia, 107

31049 Valdobbiadene (TV) - ITALIA

Tel. (+39) 0423 900125

Fax (+39) 0423 901015

info@bortolinangelo.com

www.bortolinangelo.com

Valdobbiadene DOCG Extra Dry

WINE TYPE

Valdobbiadene Prosecco Superiore DOCG Extra Dry Sparkling Wine

WINE NAME ON LABEL

Bortolin Angelo - Valdobbiadene DOCG Extra Dry

GRAPE VARIETAL

100% Glera

VINEYARD EXPOSURE

Southern

VINEYARD ALTIMETRY

200/250 m.a.s.l.

TRAINING SYSTEM AND YIELD

Double arched cane at 3000 vines/ha - yield 135 q/ha

HARVEST PERIOD

September - Exclusively hand-picked

WINEMAKING

Conegliano Valdobbiadene Method

AGING

30-40 days of aging on lees in autoclave

COLOUR

Pale straw yellow

AROMA

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.

FLAVOUR

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.

LONGEVITY

24 months

ALCOHOL (average value)

11.5 % Vol.

TOTAL ACIDITY (average value)

5.5 g/l in Tartaric Acid

RESIDUAL SUGAR (average value)

15 g/l

PRESSURE at 20° C (average value)

4.8 bar

FOOD SUGGESTIONS

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.

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.