

Ladaltempo

VALDOBBIADENE
PROSECCO SUPERIORE
DOCG BRUT 2017



Right from the first sip, Ladaltempo N°1 displays a perfect balance between a marked softness, pleasant freshness and savouriness supported by a solid structure, giving evidence of an exceptional character and great refinement. The hue is a bright straw-yellow with clear greenish highlights and a fine, elegant perlage that contributes to recreating a creamy note in the glass. To the nose, the aroma is a blend of white fruit and dried apricot. The fruity bouquet hinges on intense sensations of dried figs and white peach, giving way to floral hints of jasmine, green tea and delicate nuances of camomile in bloom. To finish, notes of vanilla and face-powder. Savoury and fresh, the finale in the mouth is pleurably long and persists over a wide range of notes of ripe fruit.

Variety: Glera (min. 85%) and other local white grape varieties (max. 15%).

Location: Santo Stefano of Valdobbiadene.

Harvest period: second ten-day period in September 2017.

Vinification: off the skins, that is, without the skins at a controlled temperature. Kept in tanks until the second fermentation in February 2018. Slow refermentation in a small autoclave, at a controlled temperature, and left to rest on the lees until January 2023.

Bottle Pressure: 5,5 atm.

Sugar residue: 6 g/l.

Alcohol: 11,5%.

Serving temperature: 5 - 7 °C, uncorking the bottle at the time of consumption. Pour the sparkling wine delicately against the wall of the glass in order to preserve its perlage.

Combinations: Ladaltempo is excellent with starters of croaker tartare and shellfish crudités. Excellent with first courses, such as a risotto with wild herbs or steamed shrimps. Delicious with dry cured ham and figs, pumpkin flowers and Casatella cheese.

Available formats: 0.75 L with box, 1.5 L in wooden case.

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RUGGERI
VALDOBBIADENE

