

PIERA
MARTELOZZO
18—
—99



BLU GIOVELLO



PROSECCO D.O.C. Prosecco Extra Dry Spumante Wine D.O.C.

GRAPES: Glera

PRODUCTION AREA: Hills between the Dolomites and Venice

ASPECT AND ELEVATION: 400 meters above sea level

SOIL TYPE: Morainic

TRAINING SYSTEM: Sylvoz and cordon spur

PLANTING DENSITY: 4500 vines per hectare

HARVEST PERIOD: Second half of September

RESIDUAL SUGAR: 17 g/ lit

TOTAL ACIDITY: 6,1 g/ lit

SERVING TEMPERATURE: 6° - 8°C

RECOMMENDED GLASS: Medium-sized, tulip-shaped glass

AGEING POTENTIAL: Two years

FORMAT (ML): 750

WINEMAKING PROCESS

Harvesting is followed by light pressing and fermentation with select yeast at a controlled temperature of 15° - 16°C. Second fermentation by Charmat method in stainless steel for about two months at low temperatures for a slow fermentation and a fine and elegant perlage.

SERVING SUGGESTIONS

An extremely versatile spumante wine, excellent as an aperitif, perfect to accompany any meal. It makes an ideal partner for fish dishes.

TASTING NOTE

Straw yellow with greenish tinges and a fine and persistent perlage. A finely aromatic bouquet with hints of golden apple and pear, delicate notes of orange blossom and wisteria rounding off the final scent. Inviting taste sensations finishing with almond notes.



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