



**BORTOLIN ANGELO**



Valdobbiadene D.O.C.G. - Brut

<b>WINE TYPE</b>	Valdobbiadene DOCG Brut Sparkling Wine
<b>WINE NAME ON LABEL</b>	Bortolin Angelo – Valdobbiadene DOCG Brut
<b>GRAPE VARIETAL</b>	100% Glera
<b>VINEYARD EXPOSURE</b>	Southern
<b>VINEYARD ALTIMETRY</b>	200/250 m.a.s.l.
<b>TRAINING SYSTEM AND YIELD</b>	Double arched cane at 3000 vines/ha - yield 135 q/ha
<b>HARVEST PERIOD</b>	September – Exclusively hand-picked
<b>WINEMAKING</b>	Conegliano Valdobbiadene Method
<b>AGING</b>	30-40 days of aging on lees in autoclave
<b>COLOUR</b>	Pale straw yellow
<b>AROMA</b>	Dry and fine, with sensations of apple and green pear giving it the right amount of zest and making it a wine that immediately evokes its direct and essential character.
<b>FLAVOUR</b>	The perfect acidity and balanced softness make it a poignant Brut. It has a fruity citrus aftertaste. The bubbles (effervescence) are subtle, creamy, and almost velvety on the palate.
<b>LONGEVITY</b>	24 months
<b>ALCOHOL (average value)</b>	11.5 % Vol.
<b>TOTAL ACIDITY (average value)</b>	5.5 g/l in Tartaric Acid
<b>RESIDUAL SUGAR (average value)</b>	6 g/l
<b>PRESSURE at 20° C (average value)</b>	4.8 bar
<b>FOOD SUGGESTIONS</b>	A purely aperitif wine, it can accompany delicate fish-based first course dishes, as well as fresh cheeses. The delight of sharing joyful moments is, however, the perfect pairing.
<b>SERVING TEMPERATURE</b>	Serve at a temperature of 8-10°C
<b>STORAGE</b>	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.
<b>GENERAL DESCRIPTION</b>	<p>The Brut version of the Valdobbiadene DOCG is the most typical and characteristic for the appellation, since the low residual sugar, leaves to the fruit the maximum expression of its aromas. It is a dry sparkling wine, which can be more easily appreciated by the most demanding palates. As all grapes collected by our family, also those that give origin to the Valdobbiadene DOCG Brut of the Bortolin Angelo Spumanti, are exclusively hand picked and their transformation is scrupulously controlled and respected.</p> <p>This Valdobbiadene DOCG should be served between 8-10°C in order to soften the palate, in a large glass. Its characteristic fruity aroma and the delicate and dry taste, make it ideal both as an aperitif and to accompany any meal. In order to taste it in all its integrity, it should be consumed within 15/18 months from the bottling date.</p> <p>To know when our Valdobbiadene DOCG has been bottled, just photograph the QR-CODE that is printed on the back label of our bottle, or connect to the site <a href="http://info.bortolinangelo.com">info.bortolinangelo.com</a> and enter the lot number indicated. Here you can know the organoleptic data of the bottle you are tasting, how many bottles and in which sizes the sparkling wine has been bottled, and see and download the certificate of suitability issued by the ministerial body VALORITALIA.</p> <p>It is available in the size 0,75L - 1,5L and 3,0L in our personal bottle, that is inspired by the twisting branch of the vine.</p>