



BORTOLIN ANGELO



Valdobbiadene DOCG Rive di Guia "Sommarval" - Extra Brut

WINE TYPE	Valdobbiadene DOCG Extra Brut Sparkling Wine
WINE NAME ON LABEL	Bortolin Angelo - Valdobbiadene DOCG Rive di Guia Extra Brut "Sommaval"
GRAPE VARIETAL	100% Glera
VINEYARD EXPOSURE	Southern
VINEYARD ALTIMETRY	300 m.a.s.l.
TRAINING SYSTEM AND YIELD	Double arched cane at 3000 vines/ha - yield 130 q/ha
HARVEST PERIOD	September - Exclusively hand-picked
WINEMAKING	Conegliano Valdobbiadene Method
AGING	60 days of aging on lees in autoclave
COLOUR	Pale straw yellow
AROMA	Dry and sincere, with predominant sensations of minerality and a variety of aromatic herbs , such as wild sage which naturally grows in the Sommaval vineyard where this Valdobbiadene DOCG originates.
FLAVOUR	The absence of residual sugar express an intriguing roundness, with characteristic salinity due to the "saliz" soil, and typical aromaticity of the Sommaval vineyard. The bubbles (effervescence) give on the palate creamy and almost velvety sensations.
LONGEVITY	24 months
ALCOHOL (average value)	11.5 %Vol.
TOTAL ACIDITY (average value)	5.8 g/l in Tartaric Acid
RESIDUAL SUGAR (average value)	0 g/l
PRESSURE at 20° C (average value)	4.8 bar
FOOD SUGGESTIONS	Fish, in particular, fleshy molluscs or crustaceans. Its unique characteristics make it suitable for wine lovers who drink in small doses allowing it to be drunk throughout the meal.
SERVING TEMPERATURE	Serve at a temperature of 10-12°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 .
GENERAL DESCRIPTION	<p>This Valdobbiadene is obtained only and exclusively from grapes of a single vineyard that has always belonged to our family and that we call "Sommaval", an historical vineyard located in Guia of Valdobbiadene, at an altitude of 350 mt and facing South. The hard choice to vinify a single vineyard, born from the desire to make understand how complex is the art of working in Valdobbiadene. Obtain a wine from a single vineyard, means to enclose in the glass the characteristics and the peculiarities that are exclusive of that land, collecting the different shades that each season gives us. Making it with 0 residual sugar allows us to offer something unique, different, typical and characteristic of that land. It does not absolutely mean that it must necessarily be the best, but certainly inimitable and unrepeatable. A wine for connoisseurs, for the curious, for lovers of our denomination, for who wants to know better our identity, our work, our family and our philosophy.</p> <p>It should be served between 10-12°C in a very large glass and tasted with your eyes closed, letting yourself be carried away by emotions. A meditation wine, to share with friends exchanging their opinions.</p> <p>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 info.bortolinangelo.com 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 in our personal bottle, that is inspired by the twisting branch of the vine.</p>