

Prosecco Villa Minelli

	PROPRIETOR: Edizione srl
	MANAGER: Massimo Zambon
	WINEMAKER/CONSULTANT: Daniele Dal Secco followed by Francesco Serafini
VINEYARD	LOCATION: hillsides in the Province of Treviso, between 150 and 200 metres above sea level
	SOIL: heterogeneous, clay frequently limestone
VARIETY	GRAPES: 100% Glera
	PLANTING DENSITY (VINES/Ha): 3,000
	EXPOSURE: south facing hillsides
	TRAINING METHOD: Sylvoz
	AVERAGE CROP LOAD: 5.8 Kg/vine
	YIELD (t/ha): 14-16
	CANOPY MANAGEMENT: topping, shoot thinning, slight leaf thinning
HARVEST/ VINIFICATION	Manual in 15 kg crates, with selection on the vine. Gentle pressing, cold decantation and controlled temperature fermentation using selected yeasts. Finishing on fine lees in stainless steel tanks until refermentation starts.
	REFERMENTATION: controlled temperature refermentation in an autoclave (Charmat method) with the addition of selected yeasts; slow refermentation for about 30 days to a pressure of 5 atm, then cold stabilisation, microfiltration and isobaric bottling.
	FIRST YEAR OF PRODUCTION: 2013



PROSECCO
VILLA MINELLI

A challenging year with a lot of rain to make vineyard operations difficult, expertly managed by rapid campaigns. The low temperatures certainly contributed to the wine's freshness and refinement.

BUDDING: 20 March

FLOWERING: early June

MID VERAISON: mid July / early August

HARVEST: 20 September

ANALYTIC DATA: alcohol: 11.5% vol.; total acidity: 5.5 g/l; pressure in the bottle: 4/5 atm.; residual sugar: 15 g/l; pH: 3.17

TASTING NOTES: A straw yellow sparkling wine with greenish reflections and fine, consistent perlage. Fruity aromas of apple, pear and hints of citrus gradually reveal floral notes. Creamy and smooth in the mouth with the freshness typical of the vintage.