



# POCONOTO

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## PROSECCO DOC EXTRA DRY SPUMANTE

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### VINE VARIETY

100% Glera

### PRODUCTION AREA

Treviso Hills (Treviso, Veneto)

### GROWING SYSTEM

- Double overturned, with density of 3400/4000 strains ha s
- Silvoz, with a density of 3000/3500 strains ha s

### HARVEST

Second - third week of September

### WINE-MAKING AND BOTTLING TECHNIQUES

- Hand- or automated grape harvest
- Destemming
- Grapes cooling at 18°C
- Soft pressing
- Fermentation in stainless steel at 16°C
- Conservation in steel at 8-10°C
- Second fermentation in steel tanks (Charmat method), at 16°C
- Sterile bottling through microfiltration at 0°C

### ANALYSIS

Alcohol: 11,00%  
Residual Sugar: 17,00 g/l  
Total acidity: 5,20 g/l  
pH: 3,25  
Volatile acidity: 0,22 g/l  
Pressure: 5,00 bar  
Total SO<sub>2</sub>: 140 mg/l  
Free SO<sub>2</sub>: 30 mg/l

