

VALDOBBIADENE DOCG PROSECCO SUPERIORE
SPUMANTE BRUT

Fedéra

From the selection of the best grapes from our vineyards a bone dry sparkling wine, with full taste and notes of white flowers and fresh fruit. Ideal as aperitif, it matches wonderfully with sea appetizers, pasta or tasteful fish.

TECHNICAL SHEET

The Glera Grapes used for the base wine comes only from our best vineyards in the most steep hills, with low-profiled soils rich in calcium and with a good amount of clay and organic matter.

The grapes are hand harvested in the second decade of September, choosing the best moment of balance between the sugar content and the acidity of the berries, which guarantees the freshness of the wine.

After a soft press and a cold settle the juice is ready to start the first fermentation in stainless steel tanks at a controlled temperature of 17-19 °C.

After the first fermentation the wine stays on the fine lees with few rackings and batonage.

In about 5 months, in spring time, the wines from the different vineyards are ready to be blended to obtain the best cuvées and start the second fermentation in the autoclaves with the Charmat Method. Once we obtain the bubbles by natural fermentation the sparkling wine is chilled and rests for about 60-70 days before being bottled, to obtain an extra fine bubble, for a soft and smooth perlage.

Alcool	11,5% vol
Residual sugar	7 g/l
Total Acidity	5,5 g/l
Extract	18 g/l

(technical analysis may change by single bottling and different vintages)



CANTINA MIOTTO

Our is a small family winery that has always been growing grapes in the village of Colbertaldo, in the hearth of the Conegliano-Valdobbiadene DOCG area.

All the grapes comes from our vineyards, of about 10 hectares, that we grow all by hand with passion and cure. The wines that we produce wants to be a real expression of our terroir and always look for the best quality, blending together tradition and innovation.

