



ACERLE

VALDOBBIADENE

PROSECCO SUPERIORE D.O.C.G.
EXTRA BRUT

THE GRAPEVINE

Glera

(in small parts the variety Bianchetta, Perera and Verdiso)

THE VINEYARD

The vineyards are like a second home for us... we cannot really estimate the time we spend to work on them but it is a lot. Often we spend public holidays working as promptness is important and, you never know, the the next might be a rainy day. The diversity in inclination, type of soil, exposition to the sun and height are all factors that provide the grapes with their own specific identity. If all this is enhanced, it can provide great results. For Acerle Extra Brut we have researched and selected only grapes produced in our vineyard in Campea di Miane, a field with 5,5 hectares of land with mainly clay soil, rich in minerals. This provides the grapes with an excellent body which is then translated into a pleasant mineral and sapid note of the wine.

THE SOIL

The history and the aim of our lands go back a long way. This hills, now Unesco heritage, are kissed by the sun and gifted with an ideal microclimate for the viticulture.

THE PRUNING

Double Arched Cane

(typical pruning of the Valdobbiadene vineyards)

THE HARVESTING

Starts around mid September and is done by hand. The team of expert grape pickers know exactly which part of the grapes can be picked and remove the others. Therefore we take to the winery only the best grapes for this wine.

— COLOUR

Straw yellow with a light green reflexion

— BOUQUET

Delicate peach and apple aroma, flowery acacia flower scent

— FLAVOUR

Dry, strong, sapid and mineral. You find the previous olfactive sensations with an interesting tenacity

Alcohol content	11,5% vol
Residual sugar	0 g/l
Total acidity	5,5 g/l
Serving temperature	4-6 °C



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