



ACERLE

VALDOBBIADENE

PROSECCO SUPERIORE D.O.C.G. BRUT

THE GRAPEVINE

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

THE VIGNEYARD

Is located in the hilly area between Santo Stefano di Valdobbiadene and Campea di Miane facing East, South and West. It is a habitat historically suited to winemaking.

THE SOIL

Our soil is deep and filtered, rich in clay, marls and sandstones. It is shaped by natural forces that over the centuries have helped make these hills so diverse and unique. A combination of hills, exposition to the sun and variety of the soil make every microzone different and they all contribute to give the grapes a unique taste. The wine culture has been established for centuries in this area and strolling through the vineyards you can easily come across examples of ancient peasant life like huts here and there which used to give the farmer shelter during the hottest summer hours or the concrete tanks embedded in the ground used to collect the rain water. There are also the mill wheels, the sacred capitals and the rosebushes planted at the start of a row of vine to protect the health and beauty of the vines. For the farmer the land is *a matter of family*, he knows that what is under his feet one day will be passed on to his children. It is for this reason that I think that the land needs to be looked after, felt, touched, smelt and protected because the man passes and goes but the land remains.

THE PRUNING

Double Arched Cane
(typical pruning of the Valdobbiadene vineyards)

THE HARVESTING

Starts around mid September and is done rigorously by hand.

— COLOUR

Bright straw yellow

— BOUQUET

Delicate apple & pear aroma with a scent of meadow flowers

— FLAVOUR

Elegant balance among tingly acidity, mineral taste and floral and fruity notes

Alcohol content 11,5% vol

Residual sugar 7,5 g/l

Total acidity 5,5 g/l

Serving temperature 6-8 °C



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