



ACERLE Azienda Agricola di Bisol Claudio Via Grave 3, Valdobbiadene Treviso / Italia info@acerle.it www.acerle.it

# ACERLE

# VALDOBBIADENE

PROSECCO SUPERIORE DOCG

### 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 has ancient origins nd 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 makes every microzone different and they all contribute to give the grapes a unique taste.

#### THE PRUNING

Double Arched Cane (typical pruning of the Valdobbiadene vigneyards)

#### THE HARVESTING

After all the summer work we check the ripining of the grapes on a daily basis. We ove the grapes from the shade of the leaves, we taste them and only when threy are perfect all the family and relatives arrive to harvest the grapes. I prepare the machinery, the tractor and the tools, the scissors and buckets and so the feast of the harvesting begins.

This happens around mid September when the vineyards are full of people, the roads are packed wih tractors and you can hear everywhere the noise of scissors, the tales of the old farmers and the chit chatting of the youngsters. The harvesting in the hills is done rigorously by hand and although it is ha work it is beautiful at the same time but we know that the man never tires of beauty.

## — COLOUR

#### Bright straw yellow

 BOUQUET
Delicate with yellow fruit aroma and a scent of meadow flowers

— FLAVOUR

Soft, elegant well structured and persistent

Alcohol content	11,5% vol
Residual sugar	14,5 g/l
Total acidity	5,5 g/l
Serving temperature	6-8 °C