



METODO CLASSICO EXTRA BRUT VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

The timeless Valdobbiadene D.O.C.G. Metodo Classico

Paolo Vettoretti

Production area: Hilly area between Conegliano and Valdobbiadene

Grape: Glera 100%

Type of soil: clay marls and fluvio-glacial deposits

Exposition: from south-east to south-west

Training system: double-arched cane

Yield: 135 q/ha

Harvesting Period: September

Vinificazione: grapes are quickly brought to the winery, softly pressed whole. Subsequent first fermentation at a controlled temperature of 16-18 C° with selected yeasts. Staying on the lees. Filtration and bottling at the beginning of May at temperatures between 13-15 C°. **After 24 months on the lees,** dégorgement with topping up with wine only.

Alcohol Content: 11.5 % vol.

Sugar content: 0 g/l

Total acidity: 5.7 gr/l

Colour: bright straw yellow

Perlage: persistent, fine

Bouquet: elegant and pleasant, initially dominated by notes of small wild apples, which then evolve into Mediterranean and vegetal aromas such as fresh thyme. It finishes with delicate notes of chalk, lime blossom and yeast

Flavour: fresh, with pleasant acidity and persistence, consistent with the olfactory expressions

Pairings: ideal as an aperitif to enjoy with battered vegetables or fried sage, it also pairs well with pasta dishes featuring shellfish or crustaceans, or flavoured white meats.

Service: serve at 6° in a tulip glass

Storage: store in a dark, dry place at a constant temperature of 18°

Fun facts: *Crepusculum mens nesciat*, don't let your mind know the sunset. With this **challenge** in mind, Paolo Vettoretti, winemaker and owner of La Tordera with his brother Renato, decided to develop a Valdobbiadene D.O.C.G. with the classic method, breaking the mould with respect to the usual charmat method production reserved for Prosecco.

The year chosen for this challenge is **2019**, a special vintage where the grapes harvested had an optimal sugar content and acidity balance, perfect especially for grapes destined for sparkling wine, an aspect that, according to many in the industry, is rarely remembered in recent decades

The path taken in 2019 continues, and today we offer the **2022 vintage, disgorged in May 2025**, which embodies the same desire to innovate without knowing when to stop.

Awards:



Guida Prosit ONAV 2024 - 2 Prosit

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