

MONGARDA



VALDOBBIADENE
PROSECCO SUPERIORE
D.O.C.G.

METODO CLASSICO

(produced only in the best years)

Our dream was make a wine that contained our personality and traces of the places where we work and at the same time can spak to everyone. Pure, dry, without dosage

Vigna Mongarda

Sud exposition

Grape varieties

Glera and old indigenous grapes

Soil

Thin layer of clay on calcareous conglomerate rock and sandstone (Marcuola soil)

Exposition

Sud

Harvest

Grapes harvested by hand and placed in small boxes

Vinification

Soft pressing with quality must separation
Static decantation of about 24 hours
Fermentation in steel tanks with pied de cuvée produced from our grapes
Maturation in steel/cement tanks with batonnage

Re-fermantation

in bottle on selected yeast.
Matured on fine lees for at least 24 months.

Analitycal data

Sugar residue	2 gr/l
Acidity	6,2 gr/l
Pressure	4,8 atm



Mongarda Soc. Agr. S.S. di Tormena B. & C.

Via Canal Nuovo, 8
31010 Col San Martino (TV) - Italia

t/f +39 0438 989168

info@mongarda.it

www.mongarda.it