

## ALNÈ - EXTRA DRY PROSECCO D.O.C. TREVISO

**It is the quintessential Prosecco, ideal as aperitif.**

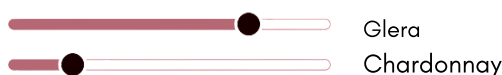
**Production area/Origin of vineyard:** Alnè, the area where the winery is located.

**Size of vineyard:** 6 ha

**Altitude:** 125 m asl

**Type of soil:** Evolved soil containing alluvial clay.

**Slope and location:** Flat land area.



**Training system:** Double-arched cane

**Average of vineyard:** 25 years, single-varietal Glera

**Yield:** 180 quintals/Ha

**Harvesting period:** Late September

**Vinification:** Soft pressing, fermentation at a controller temperature.

**Second fermentation:** 4 weeks at a controlled temperature.

**Alcohol Content:** 11.5 % vol.

**Sugar content:** 15 gr/l

**Total acidity:** 5.6 g/l

**Sulphure dioxide:** 100 mg/l

(Max. level allowed in sparkling wine 235 mg/l . Max level allowed in organic sparkling wine 117mg/l.)

**Colour:** Bright, straw yellow with greenish hints.

**Perlage:** Fine and persistent.

**Bouquet:** Fruity with scents of green apple and hints of pear. Floral with overtones of wisteria and vanilla; complex and persistent.

**Flavour:** It is a well-balanced, fresh wine in which the aromas of fruit are enhanced by a good liveliness. Persistent with an elegant aftertaste.

**Pairings:** Shellfish risotto. "Catalana di astici" (lobster dish). Grilled dory fillet.

**Service:** Serve at 6°-7°C

**Glass:** White wine tulip to release the aromas.

**Storage:** Store in a dark, dry place at a maximum temperature of 18°C.

**Fun Facts:** The term alnè' is identified with "source of water". It is the place of the first settlements of the population of Vidor, thanks to the presence of a source of water at the foot of the hills.

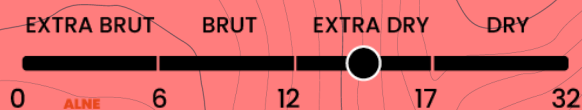


Natural balance,  
our philosophy in  
all our bubbles

produced within  
walking distance  
from the company  
headquarters

Our bottle is  
produced with 70%  
recycled glass

**0,75L 1,5L 3L**



**NATURAL  
BALANCE**

**AZIENDA AGRICOLA LA TORDERA S.S.  
DI VETTORETTI PIETRO & FIGLI**

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