



MEROTTO
AZIENDA AGRICOLA

Cuvée del Fondatore Graziano Merotto

**VALDOBBIADENE
PROSECCO SUPERIORE DOCG**

BRUT - MILLESIMATO - RIVE DI COL S. MARTINO



The “Cuvée del Fondatore” is the result of over 50 years of experience matured by Graziano Merotto among his precious vineyards. The grapes come from the Rive of Col San Martino, at around 230 m above sea level.

TECHNICAL CHARACTERISTICS

Type of grapes: 100% Glera.

Wine making technique: On-skins maceration under soft pressure. The must is put into an autoclave for about 60 days then left to rest for a further 120 days on its own yeasts.

Alcohol content: 11,5%

Sugar residue: 6,9 g/l

Pressure at 20°C: 5 bar

IDENTITY CARD

Production area: Col San Martino.

Vineyard location: land registry plots 86 – 121 – 606 - 436

Average altitude: 230 m asl

Bottles produced: 33.000 approx.

Magnums produced: 670 approx.

Jeroboams produced: 10

SENSORY CHARACTERISTICS

Appearance: straw yellow colour; creamy and brilliant foam; silky perlage with a texture of fine bubbles.

Bouquet: fine and intense, offering up immediate notes of white-pulp and citrus fruits, with pleasant floral undertones accompanied by a mineral verve.

Taste: fresh and sapid, with excellent volume and balance, all coming together to make a singularly pleasant whole.

Finish: the fruity and floral notes of the bouquet are represented with intensity and persistence.

Suggested serving temperature: 6 - 8°C

Available sizes: 0,75 - Magnum 1,5 litres - Jeroboam 3 litres