

Conegliano Valdobbiadene Prosecco Frizzante DOCG In-bottle Secondary Fermentation

BADE



This wine has a unique taste and is unfiltered, conserved with its own lees deposited in the bottle. To ensure proper setting, we suggest to store the bottle in a vertical position and refrigerate for a few hours before serving.

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An ancient tradition, imprinted in sixty year old vines, has inspired this slightly sparkling Prosecco, produced with the secondary fermentation in the bottle (sur lie). In the heart of the family vineyards, Benedetto has found an authentic expression of Glera and its land, and with several innovative elements has created a wine that surprises the palate with its delicate aromas, soft flavour and complexity.

Production Sheet

Classification: frizzante, ancestral method

Varietals: 90% Glera, 10% Bianchetta and Verdiso

Vineyard: the hills of Collalto, Susegana

Harvest: last ten days of September

Technology applied: light pressing with the Pneumatic press and primary fermentation at a controlled temperature. The must is conserved on fine lees in stainless steel tanks for six months. The secondary fermentation takes place by means of adding the must from Glera raisins.

Alcohol content: 11% vol. *Total Acidity:* 5,8 g/l
pH: 3,30 *Residual Sugar:* none

Sensory Profile

Appearance: straw yellow, with a fine and creamy perlage.

Aroma: the characteristic hint of "bread crust" unites with fresh and fruity notes, typical of Prosecco at the end of fermentation.

Palate: initial soft fruity flavours combine with a hint of yeast, leaving room for a dry and pleasantly bitter taste. In sum, the flavour is generous and well balanced.

Serving Suggestions

Serving Temperature: 4-6° C (39-43° F)

Food Pairings: the abundance of typical fruity notes of Prosecco and aroma of bread crust offer the perfect wine for every informal occasion. At the table, it is best as an aperitif or served with appetizers, to then continue and appreciate vegetable risotto or seafood.

To decant: pour the wine slowly into a pitcher, without disturbing the lees at the bottom of the bottle to maintain a clear wine before serving it in the glass. The best time to enjoy is from July to December, the year after the harvest, but it can be consumed with satisfaction also after a few years.

Special format

1.5 liter magnum