

# PORTOVINO

## ALICE EXTRA DRY PROSECCO DOCG SUPERIORE VALDOBBIADENE

**WHO:** Cinzia Canzian, a long-time proponent of organic vineyard management and champion of the local varieties and wine traditions of her home region.

**WHERE:** In the northern part of the Conegliano and Valdobbiadene zone, near Vittorio Veneto. Soils are of glacial moraine origin: chalky, rocky, lean, and full of minerals.

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**REGION:** Veneto

**GROWING AREA:** Vittorio Veneto, Prosecco Superiore Valdobbiadene DOCG.

**FARMING:** Practicing organic. Trees and other vegetation grow among the vineyard plots. No herbicides or pesticides in the vineyard. All weeding is done by hand

**VINEYARD:** 5 Ha

**ALTITUDE:** 200 m / 655 ft

**SOILS:** Lean, glacial-origin moraine with abundant dolomia stones

**VARIETIES:** 100% Glera (the variety formerly known as Prosecco)

**VINE AGE:** 30-40 years old

**VINE TRAINING:** Sylvoz

**HARVEST DATE:** Second half of September

**YEASTS:** Native. Spontaneous primary fermentation; pied de cuve for secondary fermentation in tank

**FERMENTATION:** In stainless steel tanks, 18°-20°C; remains on the lees for 60 days. Secondary fermentation in steel tank (charmat method); refermentation for around 50 days at 18°-20°C

**MALOLACTIC FERMENTATION:** Yes

**SULPHUR:** maximum 30 mg/L added

**ALCOHOL:** 11.5%

**ANNUAL PRODUCTION:** 1,500 cases

