



VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.

Costante

MILLESIMATO BRUT

This wine bears the name of the man who founded our company. He left the security of his lifelong work to give his son Giuseppe the opportunity to forge his own path and thus establish the Santa Eurosia winery.

Made from a small batch of grapes, it is vinified separately in a limited edition of numbered bottles.

DATA SHEET

GRAPE VARIETY	Glera 100%
HARVESTING PERIOD	15 th to 30 th September
YIELD PER HECTARE	13,500 kg
VINIFICATION	Gentle pressing with limited skin contact
PRIMARY FERMENTATION	At controlled temperature with selected yeasts
SECONDARY FERMENTATION	60 days

ANALYTICAL CHARACTERISTICS

ALCOHOLIC STRENGTH	11,5% vol.
RESIDUAL SUGAR	6 g/l
TOTAL ACIDITY	6,10 g/l

ORGANOLEPTIC PROPERTIES

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Complex and intense, scents reminiscent of flowers and fresh fruit
FLAVOUR	Harmonious and highly balanced
SERVING TEMPERATURE	8 °C
STORAGE	Store in a dry place with constant humidity, away from light
HOW TO INDICATE ON THE WINE LIST	Valdobbiadene D.O.C.G. Millesimato Brut "Costante"