

L'Antica Quercia



Ancestrale
Prosecco Superiore DOCG



REGION

Veneto

VARIETY

100% Glera

Vineyards: Glera trained on double-arched canes.

Soil: Boulder clay mixture with an advanced level of decarbonization.

Climate: Pre-alpine cool temperate climate with an average rainfall of 1250 mm/year.

Winemaking: Manual harvesting in crates, pressing of the grapes, indigenous foot inoculation and fresh fermentation. Cooling of the must before the end of the fermentation and aging on the yeasts over the winter. Bottling in the spring of the year following the harvest without dosage. Prise de mousse with spontaneous depletion of the grapes' sugar. Aging in bottle for one year.