



THE BEST
DREAMS ARE
BORN UNDER
THE SHADOW
OF A GREAT
TREE

MORENE

CONEGLIANO VALDOBBIADENE
PROSECCO DOCG
STILL WINE

Vineyards

Glera trained on double-arched canes on the plateau to the east of the Quercia

Soil

Boulder clay mixture of glacial origins

Climate

Pre-alpine cool temperate climate with average rainfall of 1250 mm/year

Winemaking

Manual harvesting in crates, grape destemming and cold maceration on the skins, separation of the lees and fresh fermentation. Ageing on the yeasts during winter and bottling on the third new moon of the year following the harvest.

Alcohol	11% vol.
Sugar content	0 g/L
Overall acidity	5 g/L
Dry extract	19 g/L
pH	3.5

Description

Straw yellow in colour with green tints. Mineral and fruity nose with soft hints of lemon zest and white flowers. On the palate the absence of bubbles highlights the essential nature of Prosecco. It is tangy and full of freshness and long-lingering flavours, with fruity notes coming through again on the finish.

Packing

6 x 0.75 L bottles in branded cases
Weight 9 kg
Size 27 x 18.2 x 30.5 h
(stackable up to 5 layers of 16 cases each)

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