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## Cima di Conegliano Prosecco di Conegliano Extra Dry DOC

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**Winery:** Cima di Conegliano  
**Category:** Wine – Sparkling – White  
**Grape Variety:** Glera  
**Region:** Conegliano/ Veneto/ Italy  
**Vineyard:** Estate  
**Winery established:** in 1800's



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## Product Information

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**Soil:** Clay

**Altitude:** 360 feet above sea level

**Vinification & Yield:** After the grapes are harvested and destemmed, they go for a soft press for 24 hours. Then, the must is removed into racking in various stainless-steel tanks, in order to complete the first alcoholic fermentation that takes place for a period of 10 days. Because of the complicated process of producing Prosecco, once the alcohol reaches 11%, that fermentation is stopped. After that, the yeast is added to the must and macerated for 35-45 days until the bubbles become delicate. Once that maceration is completed, the wine is left in stainless steel tanks at a low temperature of 50 degrees F. Then, the wine is filtered and bottled prior to release.

**Tasting Note:** Straw color with greenish hues, aromas of green apples and golden delicious, demisecc like taste soft and long-lasting finish.

**Production:** 1,600 cases

**Alc:** 11.5 %

**Residual Sugar:** 15 g/l

**Acidity:** 5.5g/l

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## Producer Information

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Cima is located above Carrara in the Candian Hills, a magical region known for white marble caves and delicious "lardo," a fatty cut of pork. Located between the sea and the legendary Apuani Alps in northwestern Tuscany, the Candian Hills are home to an extraordinary microclimate of cool, breezy summers and mild winters. Grape vines prosper in these benevolent conditions. The Azienda complex includes a restaurant where one may enjoy the full array of wines while looking out across the beautiful panorama of hills.

Known throughout Italy for the best Vermentino, the Cima family (literally "the top") has worked their steep terraced vineyards entirely by hand since their first winemaking ventures here in the 1800's.

Vineyards were replanted on the terraces in the 1970's with the help of specialists who chose to use every square foot of this valuable land by planting at an unusual density of 10,000 vines per hectare.