



VALDOBBIADENE PROSECCO SUPERIORE DOCG

PRODUCTION AREA: Vineyards situated in Valdobbiadene—the historic hilly area of the Prosecco Superiore DOCG.

DENOMINATION OF WINE ORIGIN: DOCG.

GRAPES VARIETY: 100% Glera.

HARVEST: Second ten days of September.

YIELDS: 135 q/h.

SPARKLING WINE PRODUCTION PROCESS: Martinotti–Charmat.
Produced in spumante version, the highest quality. Every bottle bears a special DOCG strip as a government identification, with a unique identifying number.

ORGANOLEPTIC FEATURES

Color: Limpid, light straw yellow.

Perlage: Fine persistent.

Flavor: Fresh, harmonious, smooth finish.

Bouquet: The scent is pleasant and characteristically fruity with hints of ripe golden apple, peach and apricots. Elegant hints of acacia and wisteria.

ANALYTICAL VALUES

Alcohol Content: 11% vol.

Acidity: 5.5 g/l.

Residual Sugar: 14 g/l.

SERVING TEMPERATURE: 6/8 °C.

FOOD PAIRINGS: It pairs excellently with desserts and petits fours, pastries, fruit tarts, fresh fish and savoury dishes that have a spicy element in order to express its full and expressive personality.

