



Valdobbadiene DOCG Collinaris Extra Dry

Prosecco Superiore
Controlled and Guaranteed Designation of Origin

DATA SHEET

Area of origin	Valdobbadiene
Grape variety	100% Glera
Training system	Capuccina modified
Yeld per hectare	135 Q.li/HA
Harvest	Month of september exclusively by hand
Vinification	In white with soft pressing
Foaming	Charmat method

ORGANOLEPTIC CHARACTERISTICS

Visual appereance	Lively and persistent perlage. Creamy and soft foam.
Bouquet	Delicately fruity fragrance.
Taste	Dry and balanced.

ANALYTICAL CHARACTERISTICS

Alcohol	11,00% Vol.
Residual sugar	13,00 g/l
Total acidity	6,00 g/l

Pairings

Particularly intended for quick consumption, great between meals and as appetizer.

Storage

If kept between 12° and 16°C it preserves its youth during the year following its refermentation and bottling.

For the wine list

Valdobbadiene DOCG Extra Dry Collinaris.

Service temperature

At 8°-10°C it best expresses all its qualities.