



# Valdobbadiene DOCG Brut

Prosecco Superiore  
Controlled and Guaranteed Designation of Origin

## DATA SHEET

|                  |  |
|------------------|--|
| Area of origin   | Valdobbadiene                          |
| Graoe variety    | 90% Glera 10% Verdiso                  |
| 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 | Fine and persistent perlage.<br>Creamy and soft foam.                                   |
| Bouquet           | Rich in citrus and green vegetable flavors and with<br>a delicate aroma of ripe fruits. |
| Taste             | It is dry-tasting, good-bodied, very balanced with<br>a light bitterish aftertaste.     |

## ANALYTICAL CHARACTERISTICS

|                |             |
|----------------|-------------|
| Alcohol        | 11,50% Vol. |
| Residual sugar | 8,00 g/l    |
| Total acidity  | 6,00 g/l    |

## Pairings

It matches appetizers, first courses, fish menus, and it has the privilege of being suitable for the entire meal.

## Storage

Between 12° and 16°C to best preserve its characteristics of tipycality and youth: giovinezza; mantained in a darkened environment can give great satisfaction even the second year of life.

## For the wine list

Valdobbadiene DOCG Brut.

## Service temperature

The suggested service temperature is between 8° and 10°C.