

Valdobbiadene DOCG Brut

Prosecco Superiore
Controlled and Guaranteed Designation of Origin

DATA SHEET MAGNUM - 1,5 liter

Area of origin	Valdobbiadene
Grape variety	90% Glera 10% Verdiso
Training system	Capuccina modified
Yield 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 appearance	Fine and persistent perlage Creamy and soft foam.
Bouquet	Rich in citrus and green vegetable flavors and with a delicate aroma of ripe fruits.
Taste	It is dry-tasting, good-bodied, very balanced with a light bitterish aftertaste.

ANALYTICAL CHARACTERISTICS

Alcohol	11,50%
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

12-16°C for a natural maturation of the product even on its second year of age.

For the wine list

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Service temperature

The suggested service temperature is of 8-10°C

