

# Valdobbiadene DOCG Extra Dry

Prosecco Superiore  
Controlled and Guaranteed Designation of Origin

## DATA SHEET JÉROBOAM - 3 liter

|                   |  |
|-------------------|--|
| Area of origin    | Valdobbiadene                          |
| Grape variety     | 100% Glera                             |
| 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.<br>Creamy and soft foam.   |
| Bouquet           | It has a snappy and complex-slightly floral-aroma with hints of apple and pear. Its flavor expresses a strong balance and a great harmony in all its nuances. |
| Taste             | It is very savory, slightly supple and dry at the same time. The delicate richness of its taste suits all palates, even the finest.                           |

## ANALYTICAL CHARACTERISTICS

|                |             |
|----------------|-------------|
| Alcohol        | 11,50% Vol. |
| Residual sugar | 17,00 g/l   |
| Total acidity  | 6,00 g/l    |

### Pairings

Suggested as appetizer and with delicate hors d'oeuvres, it is ideal with seafood and white meat. It can be matched with fresh cheese and assorted biscuits.

### Storage

To be stored in the dark at temperatures ranging from 12° to 16°C, it has to be consumed within the second year of age.

### For the wine list

Valdobbiadene DOCG Extra Dry.

### Service temperature

At 8°-10°C it plays pleasantly its role.

