

Valdobbiadene DOCG Suprême Dry

Prosecco Superiore Millesimato
Controlled and Guaranteed Designation of Origin

DATA SHEET

Area of origin	Valdobbiadene
Grape variety	100% Glera
Training system	Cappuccina modified, double tipped
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	Wide, with elegant and complex aromas of fruit.
Taste	Harmonious and elegantly fine.

ANALYTICAL CHARACTERISTICS

Alcohol	11,50% Vol.
Residual sugar	25,00 g/l
Total acidity	6,00 g/l

Pairings

Ideal as an aperitif and, at the end of a meal, with dry patisserie.
It is the crowning moment of an event.

Storage

If stored between 12° and 16°C in a dark environment, it can really satisfy even at 2 years of age.

For the wine list

Valdobbiadene DOCG Dry Suprême Millesimato.

Service temperature

Exquisite between 8°-10° C.

