



Valdobbadiene D.O.C.G. 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	Fine and persistent perlage. Creamy and soft foam.
Bouquet	It has scents of fruits (apples and pears) and a delicate floral aroma.
Taste	Its taste is elegantly supple and typically fruity.

ANALYTICAL CHARACTERISTICS

Alcohol	11,50% Vol.
Residual sugar	22,00 g/l
Total acidity	6,00 g/l

Pairings

Ideal as appetizer and in every nice moment of the day. It can be matched with very delicate sweets.

Storage

If maintained at a temperature between 12° to 16°C in a dark environment, it can give great satisfaction even in the second year of life.

For the wine list

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Service temperature

Between 8° and 10°C it gives great satisfaction.