

# Valdobbiadene DOCG Brut

Prosecco Superiore  
Controlled and Guaranteed Designation of Origin

## DATA SHEET

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

