

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	Cappuccina 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% Vol.
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

Between 12° and 16°C to best preserve its characteristics of tipycality and youth: giovinezza; mantained in a darkened environment can give great satisfaction even the second year of life.

For the wine list

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Service temperature

The suggested service temperature is between 8° and 10°C.