

Valdobbiadene DOCG Brut

Prosecco Superiore
Controlled and Guaranteed Designation of Origin

DATA SHEET - MAGNUM - 1,5 liter

Area of origin	Valdobbiadene
Grape variety	90% Glera 10% Verdiso
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	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

Valdobbiadene DOCG Brut.

Service temperature

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

