

# Valdobbiadene DOCG Dry

Prosecco Superiore  
Controlled and Guaranteed Designation of Origin

## DATA SHEET

Area of origin	Valdobbiadene
Grape variety	100% Glera
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	Its taste is elegantly supple and typically fruity.
Taste	It has scents of fruits (apples and pears) and a delicate floral aroma.

## ANALYTICAL CHARACTERISTICS

Alcohol	11,50%
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

Store it between 12 and 16°C to keep it young and unique. It has to be drunk within the second year of age.

### For the wine list

Valdobbiadene DOCG Dry

### Service temperature

Between 8 and 10°C it gives great satisfaction

