

# Valdobbiadene DOCG Brut Franco

Prosecco Superiore Millesimato dosaggio zero  
Controlled and Guaranteed Designation of Origin

## DATA SHEET

Area of origin	Valdobbiadene
Grape variety	90% Glera 10% Perera
Training system	Cappuccina modified, double tipped
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	It has lively initial aromas, with ample floral and fresh fruit notes, freshly cut apples and pears then continue with sensations of ripe fruit, citrus and bitter almond aftertaste in the end.
Taste	It is very dry due to the total absence of residual sugars, yet round, velvety, sapid and harmonious.

## ANALYTICAL CHARACTERISTICS

Alcohol	11,50%
Residual sugar	none
Total acidity	6,00 g/l

## Pairings

Sparkling wine with an important structure. It can be tasted throughout the entire meal, but is particularly suited for dishes with character and intense flavors; in particular, with seafood or crude dishes, enhancing its refinement thanks to its degreasing action that leaves a fresh sensation on the palate.

## Storage

If stored between 12 and 16°C in a dark environment, it can really satisfy even at 2 years of age.

## For the wine list

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## Service temperature

Best served between 8 and 10 °C

