

VALDOBBIADENE DOCG PROSECCO SUPERIORE SPUMANTE BRUT

Sparkling wine extremely luminous with a pale straw-yellow color. It has a fine and persistent perlage. Elegant aromas with floral scents of rose and jasmine. Fruity notes recall Golden apple and exotic fruits as banana and pineapple. Very elegant also at the taste thanks to great sapidity, persistency and freshness.

Available on form:
0,75 L – Magnum





AREA OF PRODUCTION	Valdobbiadene
GRAPE VARIETY	100% Glera grapes
TYPE OF SOIL	Clayey
VINE REARING	Sylvoz – Double Flipped (or Cappuccina)
HARVESTING TIME	September - October
WINE MAKING	White wine making with slight pressing
FERMENTATION	Fermentation with controlled temperature
SECOND FERMENTATION	30-40 days
AGING	1-3 months
FOAM METHOD	Charmat method
ALCOOL LEVEL	11,5% vol
LEVEL OF SUGAR	8-9 g/l
PRESSURE	5 atm
STORE	Store in dry place with constant humidity, away from light

Organoleptic characteristics

COLOR	Pale straw yellow
PERLAGE	Fine-grained and persistent perlage
FOAM	Creamy texture
PERFUME	Floral bouquet with hints of roses and jasmine. Fruity bouquet with hints of Golden apple and exotic fruits as banana and pineapple
TASTE	Persistent, fresh and tasty
MATCHING	Aperitif, appetizer or light fish dishes
TEMPERATURE OF SERVICE	7-9°