

VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

Sparkling wine Brut



A wine that comes from a careful selection of grapes from vineyards located in the beautiful hills of Valdobbiadene, a unique and one-of-a-kind place.

This Spumante Superiore, with its intense aromas and unique finesse and elegance, is obtained thanks to the particular structure of the soils, their exposure to the sun and the influence of the mild climate.

TECHNICAL INFORMATION

VARIETY: Glera 100%

VINE TRAINING SYSTEM: double-arched cane, 3000 plants per hectare

VINIFICATION: without skins; soft pressing

FERMENTATION: second fermentation in autoclave using the Charmat method

BOTTLE FERMENTATION: 30-40 days

TASTING NOTES

PERLAGE: fine and persistent

BOUQUET: fruity notes with hints of unripe apple

TASTE: dry and savory

ANALYTICAL CHARACTERISTICS

ALCOHOL CONTENT: 11% vol

RESIDUAL SUGAR: 8-9 g/l

ACIDITY: 5.5-6 g/l

BAR PRESSURE: 4.5-5

FOOD PAIRING

An excellent aperitif, it is also ideal with shellfish and refined fish dishes.

Serve at 6-8 °C.

