

# VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

Sparkling wine Extra Brut



A wine produced from a careful selection of grapes, grown in vineyards located in the splendid hills of Valdobbiadene, a unique terrain.

Here the Glera is enriched by the intense aromatic notes of Perera grapes. The result is a fresh, dry superior Spumante, perfect for satisfying palates accustomed to dry bubbles.

## TECHNICAL INFORMATION

VARIETY: Glera 85% - Perera 15%

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

VINIFICATION: without skins, soft pressure

FERMENTATION: second fermentation in autoclave, according to the Charmat method

BOTTLE FERMENTATION: 30-40 days

## TASTING NOTES

PERLAGE: fine and persistent

BOUQUET: great intensity and balance, with delicate floral and fruity notes

TASTE: dry, pleasantly acidic, and particularly fresh

## ANALYTICAL CHARACTERISTICS

ALCOHOL CONTENT: 11% vol

RESIDUAL SUGAR: 3-4 g/l

ACIDITY: 5.5-6 g/l

BAR PRESSURE: 4.5-5

## FOOD PAIRING

Excellent with all cuisine, and ideal with seafood, shellfish and fine fish.

Serve at 6-8 °C.

 BOTTLE GLASS UVAG	 WINE CAGE FE STEEL METAL	 CAPSULE C/ALU ALLUMINIUM	 CORK FOR CORK
<b>SEPARATE WASTE</b> (Check the requirements of your country)			

