

Valdobbiadene DOCG Extra Dry



Prosecco Superiore

Controlled and Guaranteed Designation of Origin

DATA SHEET

Area of origin	Valdobbiadene
Grape variety	100% Glera
Training system	Cappuccina 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	It has a snappy and complex-slightly floral-aroma with hints of apple and pear. Its flavor expresses a strong balance and a great harmony in all its nuances.
Taste	It is very savory, slightly supple and dry at the same time. The delicate richness of its taste suits all palates, even the finest.

ANALYTICAL CHARACTERISTICS

Alcohol	11,50% Vol.
Residual sugar	17,00 g/l
Total acidity	6,00 g/l

Pairings

Suggested as appetizer and with delicate hors d'oeuvres, it is ideal with seafood and white meat. It can be matched with fresh cheese and assorted biscuits.

Storage

To be stored in the dark at temperatures ranging from 12° to 16°C, it has to be consumed within the second year of age.

For the wine list

Valdobbiadene DOCG Extra Dry.

Service temperature

At 8°-10°C it plays pleasantly its role.