

# Valdobbiadene DOCG Suprême Dry



Prosecco Superiore Millesimato  
Controlled and Guaranteed Designation of Origin

## DATA SHEET

Area of origin	Valdobbiadene
Grape variety	100% Glera
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	Wide, with elegant and complex aromas of fruit.
Taste	Harmonious and elegantly fine.

## ANALYTICAL CHARACTERISTICS

Alcohol	11,50% Vol.
Residual sugar	25,00 g/l
Total acidity	6,00 g/l

### Pairings

Ideal as an aperitif and, at the end of a meal, with dry patisserie. It is the crowning moment of an event.

### 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

Valdobbiadene DOCG Dry Suprême Millesimato.

### Service temperature

Exquisite between 8°-10° C.