

Valdobbiadene DOCG Foresto

Prosecco

Controlled and Guaranteed Designation of Origin

DATA SHEET

Area of origin	Valdobbiadene
Grape variety	100% Glera
Training system	Capuccina modified
Yield per hectare	135 Q.li/HA
Harvest	Month of september exclusively by hand
Vinification	In white with soft pressing

ORGANOLEPTIC CHARACTERISTICS

Visual appearance	Straw yellow color with greenish reflections.
Bouquet	It has a very delicate fruity and floral flavor.
Taste	Its structure is sweet and persistent, it has a harmonic and sincere taste and it leaves a pleasantly bitterish aftertaste.

ANALYTICAL CHARACTERISTICS

Alcohol	11,00% Vol.
Residual sugar	7,00 g/l
Total acidity	6,00 g/l

Pairings

Excellent with delicate hors d'oeuvre and white meat, it marries perfectly with fish.

Storage

It is better appreciated within the same year of production if stored at a temperature ranging from 12° to 16°C.

For the wine list

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Service temperature

Excellent at a tasting temperature of 8°- 10°C.

