



VALDOBBIADENE
PROSECCO SUPERIORE
Denominazione di Origine Controllata e Garantita
BRUT

Grape Varietal:	Glera Vineyards in S. Pietro di Barbozza
Rootstock:	420/A
Rearing method:	Sylvoz
Grape harvest:	25-30 September
Wine-making process:	Traditional in-white at controlled temperature
Wine-making method:	Fast Charmat according to the disciplinary Prosecco of Valdobbiadene DOCG with aging on the yeasts for 20 days at the end of fermentation
Organoleptic characteristics	
Colour:	Pale straw yellow
Perlage:	Fine and persistent
Bouquet:	Intense and elegant with hints of wild apple
Flavour:	Sapid and harmonic
Analytical data	
Alcohol:	11% vol.
Total acidity:	6 gr./l.
Residual sugar:	8 gr./l.
Gastronomic combinations:	Excellent as aperitif and with courses of fish
Serving temperature:	6-8 °C in flute glass