



## VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

### MILDOSÉ

MILLESIMATO

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 (minimum 50 days) according to the disciplinar
Organoleptic characteristics	
Colour:	Straw yellow
Perlage:	Fine and persistent
Bouquet:	Intense and elegant, with a characteristic bouquet of flowers
Flavour:	Round and well-balanced
Analytical data	
Alcohol:	11% vol.
Total acidity:	5,5 gr./l.
Residual sugar:	22 gr./l.
Gastronomic combinations:	At the end of the meal with dessert or fresh fruit
Serving temperature:	7-8 °C in flute glass

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