



VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita
EXTRA DRY

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
Organoleptic characteristics	
Colour:	Pale straw yellow
Perlage:	Fine and persistent
Bouquet:	Intense and elegant with hints of wisteria, acacia, and Williams pear
Flavour:	Round, intense and well-balanced
Analytical data	
Alcohol:	11% vol.
Total acidity:	5,5 gr./l.
Residual sugar:	17 gr./l.
Gastronomic combinations:	Excellent as aperitif and or accompany any meal
Serving temperature:	8-10 °C in flute glass

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