



# VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. EXTRA DRY

AREA OF ORIGIN	Area of Valdobbadiene
VINE VARIETY	Glera
TYPE OF FARMING	Sylvoz
HARVEST	September
YIELD PER ACRE	135 q.li
WINE-MAKING	in white with soft pressing
PRIMARY FERMENTATION	at a controlled temperature and with yeasts selected
SPARKLING WINE PRODUCTION	in an autoclave for at least 30 days with Charmat or Martinotti method

#### ANALYTICAL CHARACTERISTICS:

ALCOHOL	11,50% VOL.
RESIDUAL SUGAR	16 g/l
TOTAL ACIDITY	5,50 g/l

Bright straw colour, intense and continuous fine-grained perlage, gentle and fresh with a characteristic fresh floral aroma. Harmonious and round taste. Excellent as an aperitif and recommended in every occasion. Try it in a jug throughout the meal. Taste at 6-8° C preferably in rounder glasses to enhance the aromas.

Available sizes: lt. 0,75 e lt. 1,5