



VALDOBBIADENE D.O.C.G. DRY MILLESIMATO

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| AREA OF ORIGIN | Area of Valdobbadiene |
| VINE VARIETY | Glera |
| TYPE OF FARMING | Sylvoz and Doppio Capovolto |
| 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:

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| ALCOHOL | 11,50% VOL. |
| RESIDUAL SUGAR | 21 g/l |
| TOTAL ACIDITY | 5,50 g/l |

Produced with selected grapes, is typical for its delicately fruity bouquet.

The taste is young and fresh, elegant in its loveliness.

Taste at 6-8° C preferably in rounder glasses to enhance the aromas.

Available sizes: lt. 0,75