



VALDOBBIADENE DOCG PROSECCO SUPERIORE BRUT MILLESIMATO



Geographic area: Conegliano and Valdobbiadene

Grapes: Glera, with small proportions of Verdiso and Perera

Harvest: beginning of September

Vinification: “in bianco”, i.e. soft pressing of grapes and then fermented without grape skins at a controlled temperature of 20° C. It becomes a very fine sparkling thanks to a slow second fermentation in large closed stainless steel tanks at 12-14° C over a period of 2 months.

Tasting notes: this wine has an attractive greenish colour, with a fine persistent perlage. It has an intense, very fine, fruity bouquet with a distinct aroma of golden apples and pears. Dry, fresh and crisp in the mouth, soft and well-balanced, with good aromatic length and an agreeably fruity finish.

Pressure: 5.5 atm

Sugar residue: 8,0 g/l

Alcohol by volume: 11,5% vol

Serving temperature: 5-7° C. Drink immediately after opening.

Food pairings: great as an aperitif; but goes well with fish or pasta.

