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## Bacio della Luna

# Valdobbiadene Prosecco Superiore DOCG Extra Brut




## Vinification

Grapes for this Prosecco Superiore Conegliano Valdobbiadene DOCG grow on the Valdobbiadene hillside, and are manually harvested in small boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in stainless steel tanks at controlled temperature between 16°C and 18°C. When fermentation is over, followed by stabilization and second fermentation, the Charmat method takes place.

## Description

This fine and balanced wine, with bright straw yellow color and a finest perlage, is characterized by a delicate bouquet of acacia and wisteria flowers, with a soft fragrance of fresh fruits such as pear and peach.

## Food Pairings

Perfect as an aperitif, with seafood and exotic cuisine.

| Glera | Conegliano, Valdobbiadene | 8-10 °C | Alcol: 11% Zuccheri: 3 g/l |
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