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Valdobbiadene Prosecco Superiore DOCG Extra Dry

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 18°C and 22°C. When fermentation is over, followed by stabilization and 2nd fermentation, the Charmat method takes place. All steps are carried out according to the Conegliano Valdobbiadene DOCG regulation.

Description

Elegant, fine and persistent perlage; with vivid straw yellow color. It represents a delicate bouquet of acacia and wisteria flowers combined with a soft fragrance of fresh fruits such as pear and peach. Fruity and floral aftertaste leaves a joyful sensation in the mouth.

Food Pairings

Perfect as an aperitif and ideal accompaniment to various dishes, from seafood to exotic cuisine.

Glera	Conegliano, Valdobbiadene	8-10 °C	Alcol: 11% Zuccheri: 14 g/l