

VALDOBBIADENE PROSECCO SUPERIORE DOCG DRY MILLESIMATO



COLOUR

Straw-yellow with green hues

GRAPE VARIETY

Glera (traditionally called Prosecco)

PRODUCTION AREA

San Pietro di Barbozza, "D.O.C.G. Valdobbiadene" hills

WINE MAKING PROCESS

White wine vinification with a gentle pressing of the grapes

REFERMENTATION

90 Days in an autoclave with the Martinotti/Charmat method

ALCOHOL % BY VOL

11,5% VOL

ATM. PRESSURE

About 5 atm

SUGAR RESIDUE

About 28 g/l

STORAGE

In a cool place with a maximum temperature of 15°C

SERVING TEMPERATURE

7-8 °C

DESCRIPTION

The wine has a bright straw-yellow colour with a fine and persistent bubble.

It has a very complex bouquet with hints of white flowers, peach and green apple, all well mixed.

It has a lively and well rounded taste with fruity hints that round up perfectly with the citrus flavours.

It has a long lasting, elegant and refined after-taste.

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VALDOBBIADENE
DAL 1975

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