

VALDOBBIADENE PROSECCO SUPERIORE DOCG DRY MILLESIMATO



COLOUR

Straw-yellow with green hues

GRAPE VARIETY

Glera (traditionally called Prosecco)

PRODUCTION AREA

Our vineyards located in the UNESCO hills of Valdobbiadene DOCG.

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

It is the classic, fruity version with aromas of peach, apple, and pear. In the glass, it displays a straw-yellow color with very fine bubbles.

On the palate, it is slightly sweet with a long and pleasant aromatic finish.

It pairs ideally with dry pastries.