

VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY



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 16 g/l

STORAGE

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

SERVING TEMPERATURE

7-8 °C

DESCRIPTION

It is the classic, smooth, and fruity version, with aromas of ripe apple and pear, enriched by delicate citrus notes. In the glass, it displays a straw-yellow color with very fine bubbles. On the palate, it is lively and balanced, with a long and pleasant aromatic finish. This is the version that most harmoniously expresses the perfect balance between residual sugar and minerality. Ideal for aperitifs and seafood.

ROCCAT[®]
VALDOBBIADENE
DAL 1975

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