

VALDOBBIADENE BRUT



Denomination: *Valdobbiadene Prosecco Superiore D.O.C.G.*

Type: *sparkling Brut*

Grape: *Glera 100%*

Area: *Santo Stefano of Valdobbiadene*

Vineyard

Soil: *medium texture clay*

Altimetry/exposure: *250/300m a.s.l. exposure to the South*

Yield: *13,5 tons/ha*

Breeding system: *Sylvoz – Cappuccina*

Harvest: *hand picking*

Cellar

Vinification: *low temperature white winemaking, second fermentation with Charmat method*

Volume: *12% vol.*

Residual sugar: *9 g/l*

Tasting

Colour: *brilliant straw yellow, fine and persistent mousse*

Flavour: *characteristic of fresh fruit*

Taste: *dry and fruity*

Follow our blog to discover the best matches for this Prosecco Superiore