



# EXTRA DRY MILLESIMATO



**Denomination:** *Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Farra di Soligo*

**Type:** *sparkling Extra Dry Millesimato*

**Grapes:** *Glera 100%*

**Area:** *vineyard "Rive dei Nardi" in Collagù, Farra di Soligo*

## Vineyard

**Soil:** *limestone and clay*

**Altimetry/exposure:** *220-300m a.s.l. exposure to the South*

**Yield:** *13 tons/ha*

**Breeding system:** *Sylvoz – Doppio Capovolto*

**Harvest:** *hand picking*

## Cellar

**Vinification:** *white winemaking with soft pressing, second fermentation with Charmat method*

**Volume:** *11,5% vol.*

**Residual sugar:** *17 g/l*

## Tasting

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

**Flavour:** *fresh, fruity with notes of apple and peach, Wisteria and Acacia flowers*

**Taste:** *harmonious with excellent sapidity*

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### Agency & Wine Tasting

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