



GERARDO

Denomination: *Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Santo Stefano*

Type: *sparkling Brut*

Grapes: *Glera 100%*

Area: *Santo Stefano of Valdobbiadene*

Vineyard

Soil: *sandstone, marl*

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

Yield: *13 tons/ha*

Breeding System: *Sylvoz – Doppio Capovolto*

Harvest: *hand picking*

Cellar

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

Volume: *11,5% vol.*

Residual sugar: *7 g/l*

Tasting

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

Flavour: *mostly citrus and fresh vegetal rather than fruity and floral, hints of bread crust*

Taste: *sapid, dry, great persistence*

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Agency & Wine Tasting

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