



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

**Types:** *sparkling Extra Dry*

**Grapes:** *Glera 100%*

**Area:** *Santo Stefano of Valdobbiadene*

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## Vineyard

**Soil:** *sandstone, marl*

**Altimetry/exposure:** *200/250m a.s.l. exposure to the South*

**Yield:** *13,5 tons/ha*

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

**Harvest:** *hand picking*

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## Cellar

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

**Volume:** *11% vol.*

**Residual sugar:** *14 g/l*

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## Tasting

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

**Flavour:** *floral, fruity with hints of pear and apple and a clear citrus note*

**Taste:** *mellow, enveloping, dry with remarkable acidity*

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