

NANI RIZZI

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SPUMANTI DI VALDOBBIADENE

BRUT MILLESIMATO



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

Type: *sparkling Brut Millesimato*

Grapes: *Glera 80%, Bianchetta 10%, Perera 10%*

Area: *Guia of Valdobbiadene*

Vineyard

Soil: *clay, sandstone and marl*

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: *11,5% vol.*

Residual sugar: *5 g/l*

Tasting

Colour: *pale straw yellow*

Flavour: *fruity with hints of apple and yellow peach, citrus note; floral with hints of Acacia flowers and rose petals*

Taste: *fresh, bodied, pleasantly aromatic*

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Agency & Wine Tasting

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