

NANI RIZZI

Nani Rizzi

SPUMANTI DI VALDOBBIADENE



DRY MILLESIMATO

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

Type: *sparkling Dry Millesimato*

Grapes: *Glera 100%*

Area: *Guia of Valdobbiadene*

Vineyard

Soil: *clay, sandstone and marl*

Altimetry/exposure: *250/300 m 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: *24 g/l*

Tasting

Colour: *pale straw yellow*

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

Taste: *balanced, creamy, elegant, aromatic*

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

Agency & Wine Tasting

Via Giarentine 12, 31010 Farra di Soligo (TV) – Italia

Tel. +39 348 226 2961

Email: info@emporiosuperiore.it

Website: www.emporiosuperiore.it



EMPORIO SUPERIORE