

# DRY MILLESIMATO



**Denomination:** *Valdobbiadene Prosecco Superiore D.O.C.G. Rive di San Pietro di Barbozza*

**Type:** *sparkling Dry Millesimato*

**Grapes:** *Glera 100%*

**Area:** *hills of San Pietro di Barbozza*

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## Vineyard

**Soil:** *terrain rich in clay and marl*

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

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

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

**Harvest:** *hand picking*

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## Cellar

**Vinification:** *white winemaking with soft pressing, second fermentation with Charmat method (up to 90 days in autoclave)*

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

**Residual sugar:** *28 g/l*

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## Tasting

**Colour:** *straw yellow with green shades, fine and persistent mousse*

**Flavour:** *notes of raisin, elegant harmony of yeasts, floral*

**Taste:** *enveloping, mellow, elegant, sincere*

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for this Prosecco Superiore*