



R·E·B·U·L·I

EXTRA DRY



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

Type: *sparkling Extra Dry*

Grapes: *Glera 100%*

Area: *Valdobbiadene, Vittorio Veneto*

Vineyard

Soil: *calcareous, clay*

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

Yield: *13 tons/ha*

Breeding system: *Doppio Capovolto*

Harvest: *hand picking with selection of grapes*

Cellar

Vinification: *white winemaking at controlled temperature, refinement in steel tank, second fermentation with Charmat method (60 days)*

Volume: *11% vol.*

Residual sugar: *16 g/l*

Tasting

Colour: *brilliant straw yellow with green shades, persistent mousse*

Flavour: *fruity, Golden apple and Kaiser pear, hints of apricot; floral with note of orange flowers; balsamic and mineral*

Gusto: *mellow, intense, enveloping. Balanced and persistent with mineral ending*

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Agency & Wine Tasting

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