

Cod. P05

Valdobbiadene Prosecco Superiore D.O.C.G.

BRUT NATURE

MILLESIMATO PAS DOSÉ - Denominazione di Origine Controllata Garantita

A wine with an important, harmonious structure, highlighting the mineral notes offered by the clay and limestone components of the soil.

TECHNICAL DATA

Grapes:	85% Glera - 15% Chardonnay.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey, calcareous
Vineyard Exposure:	South-west.
Vineyard Height:	250 m above sea level.
Training System:	Double arched cane.
Production u/ha:	13,500 kg.
Vintage:	September/October.
Sparkling Wine Production Process:	Long Charmat method. After the cryomaceration for 12-18 hours, the wine becomes bubbly with the addition of select yeasts during the secondary fermentation in autoclave for 30 days at a temperature of 15-18 °C. Afterwards the wine is kept in the autoclave and undergoes to a refinement for 120 days about at the temperature of zero degrees.

ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Very fine and persistent bubbles.
Bouquet:	Elegant with nuances of apple, pear, lime, flowers, citrus fruits.
Flavour:	Balanced structure. Harmonious and markedly sapid.
Recommended Food:	Excellent during the whole meal, especially with grilled fish.
Serve at:	8/9° C

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	0 g/l
Total Acidity:	5,5 g/l
Pressure:	5 bar
Format:	750 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

	Vegan friendly
Energy:	268 KJ / 60 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

