

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:	280 m above sea level.
Training System:	Double overturned
Production u/ha:	13,500 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Very fine and persistent bubbles.
Bouquet:	Elegant with nuances of green apple, pear, lime, flowers, citrus fruits.
Flavour:	Balanced structure. Harmonious and markedly sapid.
Recommended Food:	Excellent during the whole meal.
Serve at:	8° C (46° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	0 g/l
Total Acidity:	5,5 g/l
Pressure:	5 bar
Format:	750 ml - 1500 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy:	264 KJ / 65 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

Vegan friendly

