

Cod. P03

## Valdobbiadene Prosecco Superiore D.O.C.G.

**MILLESIMATO BRUT**

Denominazione di Origine Controllata Garantita

Refined and noble quality sparkling wine, very fine perlage in a splendid combination of bouquet and flavours. An excellent superior sparkling wine.



### TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West.
Vineyard Height:	280 m above sea level.
Training System:	Double arched cane.
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:	Light yellow straw with typical greenish reflections. Lively and extremely fine perlage.
Bouquet:	An intense bouquet of citrus fruits, almonds, acacia flowers.
Flavour:	Excellent balance of acidity and fragrance, well structured with a dry finish.
Recommended Food:	An important wine, a good aperitif. Its balanced structure and sapidity make it suitable for first and second light courses, excellent with tasty cheeses.
Serve at:	8° C (46° F)

### ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	8 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml - 3000 ml

### NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 67 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

