

Cod. P02

Valdobbiadene Prosecco Superiore D.O.C.G.

MILLESIMATO EXTRA DRY

Denominazione di Origine Controllata Garantita

The passion for wine together with being proud to be part of the historical Valdobbiadene Territory has given birth to this elegant Millesimato Extra Dry D.O.C.G.



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 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. Fine and persistent perlage.
Bouquet:	Fruity with a clear perception of apple, peach, pear, with a floral wisteria scent.
Flavour:	Full and pleasant fragrance with an elegant balance of flavours.
Recommended Food:	Aperitif par excellence. Great for dishes based on fish and shellfish or at the end of the meal with biscuits.
Serve at:	8° C (46° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	15 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:	280 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

