

Cod. P04

## Valdobbiadene Prosecco Superiore D.O.C.G. Cru “Torri di Credazzo”

**MILLESIMATO EXTRADRY** - Denominazione di Origine Controllata Garantita

A fine sparkling wine that is the best expression of this vine variety.

### TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G. It is made with selected grapes from the vineyard belonging to the Winery and is located at “TORRI DI CREDAZZO”.
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:	End of 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, peach and rose petals.
Flavour:	Supple, full-bodied, savoury and fulfilling.
Recommended Food:	Great with appetizers and pasta dishes based on fish and shellfish.
Serve at:	8° C (46° F)

### ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	13 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml

### NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

