

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:	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. Afterwards the wine is kept in the autoclave and undergoes to a ref for 120 days about at the temperature of zero degrees.

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 and leaving a dry lasting taste on the palate.
Recommended Food:	An important wine, a good aperitif. Its balanced structure and sapidity make it suitable for light first and second courses, excellent with tasty cheeses.
Serve at:	8/9° C (46°/48° 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

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 66 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

