

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/South-West.
Vineyard Height:	250 m above sea level.
Training System:	Double overturned.
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 15-18 °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:	Yellow straw with greenish reflections. Very 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 dishes or at the end of the meal with biscuits.
Serve at:	9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	14 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:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

