

Cod. P01

## Valdobbiadene Superiore di Cartizze D.O.C.G. Dry

To this day Prosecco still recognises its origins from the Cartizze Hills.  
A fine sparkling wine respectful of its Heritage.

### 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:	12,000 kg.
Vintage:	September/October.
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly according to the Charmat method with secondary fermentation in autoclave after the addition of select yeast for about 120 days at a temperature of 16-18 °C.

### ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Fine and persistent bubbles.
Bouquet:	Elegant and flowery.
Flavour:	Fruity and intense strengthened by apple, pear and peach.
Recommended Food:	Ideal with desserts, dry pastry and biscuits.
Serve at:	8/9° C (46°/48° F)

### ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	22 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

### NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	293 KJ / 70 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	2,2 g



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:	After the cryomaceration lasting 12-18 hours, the wine becomes bubbly with the addition of select yeast during the secondary fermentation in autoclave that lasts about 120 days at the temperature of 16-18 °C.

### 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



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:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly according to the Charmat method with secondary fermentation in autoclave after the addition of select yeast for about 120 days at a temperature of 16-18 °C.

### 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



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 yeast during the secondary fermentation in autoclave for 150 days at a temperature of 16-18 °C.

### 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

