

Cod. P250

Valdobbiadene Prosecco Superiore D.O.C.G.
MILLESIMATO BRUT

Denominazione di Origine Controllata Garantita

250th Anniversary Limited Edition

We celebrate our 250th anniversary with a limited, numbered edition of this prestigious Brut.



TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Selected grapes from the highest elevation vineyards.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West exposure.
Vineyard Height:	280 m above sea level.
Training System:	Double arched cane trellising.
Production u/ha:	13,500 kg.
Harvest:	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:	Pale straw yellow with typical greenish reflections. Breezy and very fine perlage.
Bouquet:	Remarkably floral, with slight hints of rose and freshly peeled white peach.
Flavour:	Particularly fresh and fruity with good body. An intense and pleasant finish.
Recommended Food:	A sparkling wine for celebrating important goals.
Serve at:	8° C (46° 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 - 3000 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 67 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

