



VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

This Prosecco Superiore is an elegant sparkling wine with a refined aromatic bouquet, from the intense fruity notes of yellow apples to the delicate scents of white flowers. Its bubble is subtle and fresh, with brilliant reflections and incessant perlage.

Variety: Glera (min. 85%) and other local white grape varieties (max. 15%).

Location: hills of Valdobbiadene – Conegliano.

Harvest: september.

Vinification: off the skins at a controlled temperature of 16 °C. Slow second refermentation in large sealed vats at 14 - 15 °C.

Bottle pressure: 5,5 atm.

Sugar residue: 16 g/l.

Alcohol: 11%.

Serving temperature: 5 - 7 °C, open immediately before serving.

Pairings: this Prosecco Superiore is excellent as an aperitif and ideal for celebrations. It goes perfectly with vegetable-based dishes, white meats, delicately - flavoured cheeses and it is wonderful with fine fish dishes.

Available sizes: 0,75 L.



Sistema di Qualità
Nazionale Produzione
Integrata