

SALTÈR

VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA BRUT

It has a straw-yellow colour with pale green highlights and soft, compact froth, supported by an exuberant, subtle perlage. It is surprising to the nose with its floral bouquet, which gives way to hints of green apple and Williams pear. On the palate, it is dry with a long, decisive finale.

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: 4,5 g/l approx.

Alcohol: 11,5%.

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

Pairings: ideal as an aperitif and throughout the meal. This wine goes particularly well with fish-based dishes, delicate vegetable dishes and white meats. Simply wonderful with tempura.

Available sizes: 0,75 L.

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RUGGERI
VALDOBBIADENE