

DOCG
VALDOBBIADENE
PROSECCO
SUPERIORE

EXTRA DRY

An easygoing wine, not demanding,
has an inevitable presence in aperitifs,
at all hours, particularly appreciated by
young consumers.



COLOUR

Straw yellow color, minute and persistent perlage.

NOSE

Lively, sweet, hints of green apple, citrus and wild flowers.

TASTE

Well structured and lingering on the palate.

FOOD PAIRINGS

Excellent aperitif, this wine goes well with tempura vegetables, fried foods and pasta salads. This is the sparkling wine of the summer. Conviviality, oysters, prawns and good company.

CARATTERISTICHE TECNICO-IDENTIFICATIVE

Production area

Santo Stefano, Striset.

Grape varieties

Glera

Soil features

Calcareous clay. Good drainage of rain water.

Vineyard

Calcareous clay. Good drainage of rain water.

Training system

Guyot

Bunch

Loose bunches.

Harvest

Manual, September 20- October 20.

Temperature of Vineyard

Average April/October, 17.8 °C /64°F

Yield per hectare

215 Bushels/acre (135 quintales/hectare)

Vinification process

Soft pressing of the grapes, fermentation at constantly controlled temperature with cultured yeasts. Contact with fine lees in stainless steel for 3 months.

Secondary fermentation

Charmat or Martinotti method in stainless steel pressurized tanks,

at controlled temperature.

Cycle length: 30-40 gg

CARATTERISTICHE ANALITICHE

Alcohol: 11,5% Vol

Residual sugar: 16 gr/lt

Total acidity: 6 g/lt

SHELF LIFE AND SERVING SUGGESTIONS

Recommended glass

White wine glass, medium-wide base and narrow apex.

Service temperature

6-8 °C /42 - 48 ° F

Storage

In a cool place, protected from heat and light.