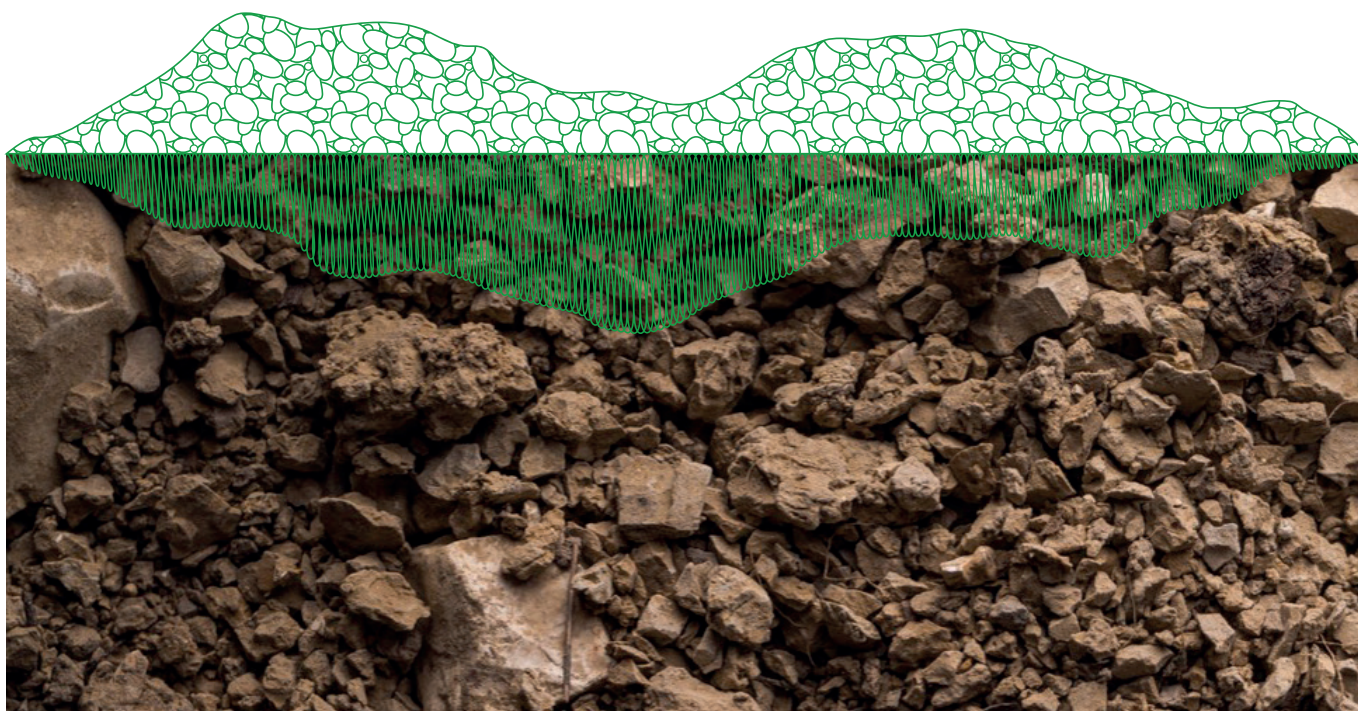


Molera

Born from vineyards carefully selected from within the denomination that are characterized by low level moraines.



Its unique quality is that vine's roots are able to reach out across the ancient and thin strata of calcareous rock that characterize its hills and enrich the grapes with delicate mineral notes and fresh fruity nuances.

Molera

Valdobbiadene Prosecco Superiore D.O.C.G.

EXTRA DRY

GRAPE VARIETY

at least 85% Glera.

COLOUR

straw yellow with lime-green highlights and a fine and persistent perlage.

BOUQUET

delicate and full on the nose; marked by floral notes, especially of wild flowers.

FLAVOUR

smooth and elegant in the mouth; it stands out for its delicate minerality and a particularly well-balanced savouriness.

EXPOSITION OF THE VINEYARD:	South, East, West
AVERAGE VINEYARD HEIGHT:	250 metres a.s.l.
TRAINING SYSTEM:	double curtain.
GRAPE HARVESTING PERIOD:	early October; hand-harvested.
ALCOHOL CONTENT:	11,5 % vol.
SUGAR CONTENT:	14,5 grams per litre
OVERALL ACIDITY:	5,6 grams per litre

