

EXTRA DRY

Valdobbiadene Prosecco Superiore D.O.C.G.

EXTRA DRY SPARKLING WINE

GRAPE VARIETY

at least 85% Glera.

COLOUR

brilliant, straw yellow with some lime-green highlights and a fine and lively perlage.

BOUQUET

extremely fresh and elegant with fruity notes that emerge pleasantly on the nose.

FLAVOUR

the characteristic fruity notes also appear on the palate exalting a particularly mellow flavour.

EXPOSITION OF THE VINEYARD: South, East, West

AVERAGE VINEYARD HEIGHT: 200 meters a.s.l.

TRAINING SYSTEM: double curtain, sylvoz.

GRAPE HARVESTING PERIOD: month of September starting in Conegliano and ending in Valdobbiadene.

ALCOHOL CONTENT: 11,5 % vol.

SUGAR CONTENT: 16,5 grams per litre

OVERALL ACIDITY: 5,7 grams per litre

