



PROSECCO DOC
EXTRA DRY
BLUE
MILLESIMATO
(REF.N°. 216)

Product group: WHITE SPARKLING WINE

Category: EXTRA DRY

Region and subregion: VENETO - TREVISO

Appellation: PROSECCO DOC

Grape variety: GLERA (85%) PINOTS & CHARDONNAY (15%)

Yield per hectare: 18 TONS

Vinification technique: STAINLESS STEEL VATS

Second fermentation: CHARMAT METHOD

Alcohol content: 11% Sugar content: 15 g/l

Suggested serving temperature: 6-8°C.

Suggested food to accompany: AS APERITIF, WITH FISH OR SHELLFISH

A TERRIFIC VINTAGE PROSECCO IN A STRIKING BLUE BOTTLE. IT HAS FRUITY AROMAS AND NOTES OF APPLE, ACACIA AND WISTERIA FLOWER. FRESH AND ELEGANT, WITH PERFECT BALANCE BETWEEN SOFTNESS AND ACIDITY. ENJOY CHILLED.

• **GOLD - GILBERT & GAILLARD INTERNATIONAL CHALLENGE 2019**

BOTTLE: 0,75 LT.

EUR-PALLET: 95 cases x 6 bottles



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