



PROSECCO SUPERIORE VALDOBBIADENE EXTRA DRY MILLESIMATO

Grapes:	Glera 100%
Alcohol Content:	11,50% Vol
Bottle Size:	750 ml
Origin:	D.O.C.G.
Production area:	Veneto hills area comprised between Valdobbiadene and Conegliano

Vinification: Second fermentation run at monitored temperature and pressure in stainless steel tanks, Martiniotti Method - Charmat for 30 days.

Testing Notes

Colour: bright yellow

Taste and Bouquet: wine characterized by an intense, persistent and balanced flavour. Leaves a pleasant freshness sensations to the mid palate.

To the nose releases immediate elegant evidence of apple immediately followed by acacia and pink wisteria flowers.

Pairing: Perfect as aperitif, it is ideal to accompany fish starters, fish based first courses and shellfish.

Service Temperature: 6 - 8 °C

