



## VALDOBBIADENE PROSECCO DOCG BRUT

### TECHNICAL INFORMATION

<b>Area of Origin</b>	Valdobbiadene, Italy
<b>Variety of grape</b>	Glera 100%
<b>Incline</b>	40 - 50%
<b>Altitude</b>	250-320 metres
<b>Vinyard exposure</b>	West
<b>Harvesting</b>	By hand only
<b>Temperature</b>	Apr-Oct 17.8C
<b>Method</b>	Martinotti/Charmat
<b>Alcohol</b>	11.5%
<b>Sugar Residue</b>	10 g/litre
<b>Acidity</b>	5.14 g/litre
<b>Perlage</b>	Fine and persistent
<b>Mousse</b>	Creamy

The **bouquet** is delicate and slightly aromatic. The **flavour** is dry, intense, and without sharp edges. The persistence and cleanliness of the flavour makes it an excellent accompaniment to food.

**Storage:** Bottles should be kept in a cool dark place  
**Serve** at 8 degrees Celcius.

**Excellent aperitif, it accompanies fried food and cold pasta. It's summer sparkling wine meaning conviviality and good friends.**