

AZIENDA AGRICOLA
TANORÈ
VALDOBBIADENE

VALDOBBIADENE PROSECCO DOCG MILLESIMATO DRY

It's 'last generation' sparkling wine, the result of particular blends of musts coming from our vineyards. An elegant, intense, and fruity wine with floral notes

Area of Origin	Valdobbiadene, Italy
Variety of grape	Glera 100%
Incline	40 - 50%
Altitude	250-320 metres
Vinyard exposure	South West
Harvesting	By hand only
Temperature	Apr-Oct 17.8C
Method	Martinotti/Charmat

Alcohol	11 %
Sugar Residue	20 g/litre
Acidity	5.21 g/litre

Perlage	Fine and persistent
Mousse	Creamy

On the palate it is aromatic with a well rounded body.

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

This is a new generation Prosecco - both crisp and aromatic. Perfect for every meeting and special occasion. Ideal for small working pauses to recover energy and a good mood

