



BRUT

VALDOBBIADENE PROSECCO SUPERIORE DOCG

- VARIETY AND GRAPES** 100% Glera (traditionally called Prosecco), exclusively from high and medium hillside vineyards of the classical production area.
- VINIFICATION TECHNIQUE** Pressing, destemming, cooling of must and fermentation in steel tanks at a controlled temperature. Second fermentation in “cuve close”.
- TYPE** Brut.
- COLOUR** Pale straw-coloured, bright
- FLAVOUR** Very fine, persistent, crisp, flowery and fruity.
- TASTE** Refreshing, balanced. Apple and pear flavours that echo on the aftertaste
- MATCHING** As an aperitif or with appetizer. Very well matched with risotto.
- SERVING TEMPERATURE** 6° – 8° degrees

