



VALDOBBIADENE PROSECCO SUPERIORE DOCG – BRUT

Production area

Hills of Valdobbiadene located in the historic area of DOCG Prosecco Superiore

Grape variety

Glera (known as Prosecco)

Yields

Max. 135 q/ha

Harvest

Second ten days of September

Sparkling wine production process

Martinotti-Charmat method

ORGANOLEPTIC FEATURES

Colour

Light straw yellow

Perlage

Fine and persistent

Smell

Pleasantly fruity with hints of golden apple and white flowers

Taste

Fresh and smooth with a harmonic finish

Serving suggestions

Perfect as an aperitif or to be served with light first courses. Suited to all courses with fish

Serving temperature

6-8°C

Average data

Alcohol content: 11% vol. Sugar content: 12 g/l Acidity: 5.6 g/l

CANTINE VEDOVA SRL

e-mail: cantine@cantinevedova.com website: www.cantinevedova.com