



## VALDOBBIADENE PROSECCO SUPERIORE DOCG – EXTRA DRY

### Production area

Hills of Valdobbiadene located in the historic area of the 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

Excellent as an aperitif. Perfect with marinated fish and aromatic herbs

#### Serving temperature

6-8°C

#### Average data

Alcohol content: 11% vol.

Sugar content: 16 g/l

Acidity: 5.6 g/l

### CANTINE VEDOVA SRL

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