



VALDOBBIADENE PROSECCO SUPERIORE DOCG – EXTRA DRY

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

Production area

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

Grape variety

Glera (known as prosecco)

Yields

Max. 135 q/ha

Harvest

Second ten days of September Sparkling wine production process Martinotti-Charmat method

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

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