

VEDOVA

WINE ART



PROSECCO DOC – FRIZZANTE LEGATURA SPAGO

ORGANOLEPTIC FEATURES

Colour

Light straw yellow

Perlage

Fine and persistent

Smell

Fresh, fruity and floral bouquet
with hints of ripe golden apple

Taste

Dry, fresh, and floral with a light fruitily aftertaste

Production area

Vineyards situated on hilly area of D.O.C. Prosecco

Grape variety

Glera (known as prosecco)

Yields

Max. 180 q/ha

Harvest

Second ten days of September

Sparkling wine production process

Martinotti-Charvat method

Serving suggestions

Optimal as an aperitif.
Perfect with appetizers

Serving temperature

8° - 10° C.

Average data

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

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