



Grape variety

Glera (known as Prosecco)

Yields

Max 130 q/ha

Wine production process

Second ten days of September

Sparkling wine production process

Martinotti-Charmat method

CHARACTERISTICS

Colour

Light straw yellow

Smell

Fruity and floral bouquet with hints of ripe apple and small field flowers

Taste

Dry, sapid and fresh with a harmonic and fruity aftertaste

Serving temperature

6°-8° C

Average data

Alcool 11,5% vol

Sugar content 9 g/l

Acidity 5,6 g/l



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