

# VEDOVA

WINE ART



## VSQA/ PROSECCO DOC BRUT

### Production area

Vineyards situated on the DOC  
Prosecco area

### Grapes

Glera ( best known as Prosecco )

### Yields

Max 180q/ha

### Harvest

Second ten days of September

### Production process

Martinotti-Charmat method

## ORGANOLEPTIC FEATURES

### Colore

Light straw yellow

### Perlage

Fine and persistent

### Smell

Pleasantly fruity and floral with hints  
of ripe golden apple and delicate  
scents of field flowers

### Taste

Fresh, dry and sapid with an elegant,  
harmonic and fruity aftertaste

### Serving suggestion

Optimal as an aperitif and with appetizers.

Perfect with shellfish

### Serving temperature

6°-8° C.

### Average data

Alcohol 11% vol

Sugar content 13 g/l

Acidity 5,6 g/l

## CANTINE VEDOVA SRL

Via Erizzo 6, 31049 VALDOBBIADENE (TV) - ITALIA

TEL. +39 0423 972037 FAX. +39 0423 972404

e-mail: [cantine@cantinevedova.com](mailto:cantine@cantinevedova.com)

website: [www.cantinevedova.com](http://www.cantinevedova.com)