

# VEDOVA

WINE ART



## MILLESIMATO DOC BRUT

### Production area

Vineyards situated on the hilly area of the Prosecco DOC

### Grapes

Glera ( best known as Prosecco )

### Yields

Max 180q/ha

### Harvest

End of August beginning of September

### Production process

Martinotti-Charmat method

## ORGANOLEPTIC FEATURES

### Colore

Light straw yellow

### Perlage

Fine and persistent

### Smell

Deeply fruity with hints of apple and white flesh fruits. Pleasant hints of white flowers

### Taste

Fresh, savoury and dry with a pleasantly harmonic and fruity finish

### Serving suggestion

Perfect as an aperitif or to be served with light first courses. Suited to all courses with fish.

### Serving temperature

6°-8° C.

### Average data

Alcohol 11% vol

Sugar content 12 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)