



VALDOBBIADENE DOCG BRUT

If you are searching for a strong, straightforward, authentic Valdobbiadene DOCG.

In the glass: straw pale yellow with greenish highlights

On the nose: hints of fresh fruits to recall interesting citrus and exotic tones

On the palate: great structure, pleasantly dry with a fresh and mineral finish

Grape variety: Glera

Harvest: Only by hand in September

Certification: SQNPI (Integrated Crop Management National Quality System)

Vinification: Once the best grapes have been picked, they are softly pressed. After the filtration of the juice (our must) the fermentation process starts at a controlled temperature in stainless-steel tanks and then stopped by lowering the temperature. After a few days the wine is decanted.

Second fermentation: Martinotti Method, in stainless-steel tanks (Autoclavi) at a controlled temperature

Pressure in the bottle: 5,5 bar

Sugar residue: 10 g/L

Alcohol: 11,5%

Serving temperature: 5°-7°C

Pairings: excellent as an aperitif as well as paired with fish-based appetizers or white meat

Available sizes: 0,75 L