



VALDOBBIADENE DOCG EXTRA DRY MILLESIMATO

If you are searching for an elegant, refined, harmoni
Valdobbiadene DOCG.

In the glass: straw pale yellow with minute and persistent perlage

On the nose: refined and elegant, the bouquet recalls fresh
flowers and tasty pastries notes

On the palate: rich and harmonic. The freshness and mineral
notes are well-balanced with the sugar residue to invigorate a
pleasant and tasty structure

Grape variety: Glera

Harvest: Only by hand in September

Vintage: written on the label

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: 16 g/L

Alcohol: 11,5%

Serving temperature: 5°-7°C

Pairings: excellent as an aperitif, ideal for celebrations. This wine
goes perfectly with light first dishes or with desserts like dry
confectionery and puddings.

Available sizes: 0,75 L