



Conegliano Valdobbiadene
Prosecco superiore D.O.C.G.
BRUT

Food matches: thanks to its low sugar content this wine is very pleasant throughout the meal, especially with vegetable risotto, fish and white meats. Enjoy it with sushi!

DENOMINATION:	Conegliano-Valdobbiadene Prosecco Superiore D.O.C.G.	TYPE:	Sparkling white wine brut
GRAPE VARIETY:	Glera 100%	POSITION:	Hilly vineyard
ALTITUDE:	100-150 mt a.s.l.	SOIL:	Clay
GROWING METHOD:	Sylvoz	PRODUCTION PER HECTAR:	max 135 q/ha
ALCOHOL:	11% vol	RESIDUAL SUGAR:	10 gr/l
SERVING TEMPERATURE:	6/8°C		
STORAGE TIPS:	In a cool dry place, avoid from light	DISPOSAL:	BOTTIGLIA GL VETRO TAPPO FOR ORGANICO GABBIETTA FE ACCIAIO CAPSULA C/ALU ALLUMINIO
SHELF-LIFE:	12/18 months		