



Conegliano Valdobbiadene
Prosecco superiore D.O.C.G.
EXTRA DRY

Food matches: as an aperitif with appetizer and finger food. Excellent with battered vegetables. Enjoy it with a good parmesan cheese. It perfectly matches with cream and fresh fruit cakes. The fruity bouquet matches with tarts and apple pies.

DENOMINATION:	Conegliano-Valdobbiadene Prosecco Superiore D.O.C.G.
GRAPE VARIETY:	Glera 100%
ALTITUDE:	100-150 mt a.s.l.
GROWING METHOD:	Sylvoz
ALCOHOL:	11% vol
SERVING TEMPERATURE:	6/8°C

STORAGE TIPS:	In a cool dry place, avoid from light
SHELF-LIFE:	12/18 months

TYPE:	Sparkling white wine extra-dry
POSITION:	Hilly vineyard
SOIL:	Clay
PRODUCTION PER HECTAR:	max 135 q/ha
RESIDUAL SUGAR:	13 gr/l

DISPOSAL:	
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