



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.
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 brut
POSITION:	Hilly vineyard
SOIL:	Clay
PRODUCTION PER HECTAR:	max 135 q/ha
RESIDUAL SUGAR:	9,5 gr/l

DISPOSAL:

