



VALDOBBIADENE

PROSECCO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

MILLESIMATO EXTRA DRY

Grape variety:

Glera

Designation:

Valdobbiadene D.O.C.G.

Area of origin:

Conegliano and Valdobbiadene hills

Visual features:

Light straw colour with greenish tints, fine and persistent perlage

Fragrance:

Fine, recalling acacia flowers

Taste:

Fresh, delicate, slightly sweet, intensely fruity and with a typical scent of acacia honey, abundant and evanescent foam

Suggested pairings:

An excellent, particularly elegant aperitif that can be served on any important occasion

Storage:

Store in cool and dry place, away from heat sources and sunlight

Serving temperature:

4-6°C

Alcohol content:

11.5% vol