



## VALDOBBIADENE D.O.C.G. SPUMANTE DRY

**Alcohol level:** 11,00% in Vol.

**Sugar content:** 23 gr/l

**Total acidity:** 6,00 gr/l

**PH:** 3,21

**Vinification:**

Charmat

**Finishing:**

Residual sugar 2,0 g/l Spumante Dry

**Wineyard:** Prosecco Superiore Valdobbiadene docg

**Production area:** Colline di Refrontolo (TV)

**Yield per hectare:** 120q/ha

**Planting pattern:** 280 x 120

**Training system:** Sylvoz

This wine is characterized by a bright straw yellow color, with greenish tinges, fruity and floral aromas and a good structure. It is obtained through the Charmat method.

The perlage is very fine and the scent is fresh and slightly aromatic.

The aroma is elegant, delicate and fruity with scents that evoke citrus fruits, white peach and green apples with a soft and fresh taste.

It is particularly suitable for spicy dishes and dry dough cakes.

To be served at a temperature of 8 -10° C.