



# PROSECCO SUPERIORE VALDOBBIADENE DOCG BRUT

## GENERAL FEATURES

DENOMINATION: Prosecco DOCG  
PRODUCTION AREA: Prosecco DOCG Valdobbiadene area  
VINEYARD: Glera 100%  
SOIL: Hilly, clayey and calcareous  
CLIMATE: Mediterranean - fresh  
MATURATION: From mid-September  
VINIFICATION: In white, with soft pressing. Yield 70%  
SPARKLING: Autoclave, Charmat Method

## CHEMICAL INFORMATION

Alcohol: 11 vol.  
Sugar residue: 9 gr/l  
Acidity: 5,80 gr/l  
Pressure: 4,70 Bar

## SENSORIAL PROFILE

Its hints of sour apple, citrus and fresh vegetable and a pleasant note of bread crust characterize its taste. On the palate it is harmonious in its lively freshness, very dry. Its strong sapidity makes it elegant. The fine perlage ensures the persistence of its flavor and cleanliness of the palate make it a Prosecco of excellence.

## GASTRONOMIC COMBINATIONS

It can be appreciated on fish and vegetables appetizers, also elaborated, first with seafood and baked fish dishes or, as it is used in the production area, for the complete meal.

## SERVICE TEMPERATURE

6-8 °C

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