



*Elegance in a glass...*

Fresh and fragrant, in this type of wine, the “Valdobbiadene” expresses how our land is characterized: citrus notes with hints of fresh vegetable and bread crust to nose, good balance between acidity, softness are able to enhance the palate just for a drink as well as to accompany any meal.

**Valdobbiadene D.o.c.g.  
Brut**

**SENSORYAL DATA**

**Color** Pale-straw yellow with greenish shades

**Scent** Citrus, fresh vegetable

**Taste** Harmonic and good bodied

**AGRONOMICAL DATA**

**Grapes** Glera

**Vineyards** historic winery

**Altitude** 250 m above the sea level

**Orientation** South-west

**Soil** Clayey

**Growing technique** Traditional double inverted

**Yield q/ha** 135

**Harvesting** Manual, between mid and late September

**OENOLOGICAL DATA**

**Pressing** Soft on entire grapes

**Percentage of wine for grapes** % 70

**Fermentation and storage** In steel-tanks at controlled temperature

**Method to obtain sparkling wine** Italian method, Martinotti

**Mellowing length** 30 days after bottling

**ANALYTICAL DATA**

**Total acidity (g/l)** 5.8

**Residual sugar (g/l)** 8

**Developed Alcohol %** 11.5

**Pressure in the bottle (atm)** 4.2

**Tips** Putting the wine bottle in an ice container before serving

**Matching** Optimal with appetizers. Excellent with every kind of dish

**How to serve it** Serve in a chalice at a temperature of 7-9 °C

**Formats** 0.75l; also available in limited edition in Magnum bottles of 1.5l

