



Prince of friendship...

Golden hues, fresh scents of white fruit invite to taste: fine and creamy foam anticipate the harmonious taste and slightly sweet. This is the prince of friendly matches; extra dry version makes joyful any dialogue creating nice atmospheres and pleasant chats.

**Valdobbiadene D.o.c.g.
Extra dry**

SENSORYAL DATA

Color Pale-straw yellow with golden reflections

Scent Peach, green apple

Taste Harmonic and inviting with delicate flavor

AGRONOMICAL DATA

Grapes Glera90%, Perera, Bianchetta 10%

Vineyards Hills of Follo, Santo Stefano di Valdobbiadene

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) 17

Developed Alcohol % 11.5

Pressure in the bottle (atm) 4.2

Tips Putting the wine bottle in an ice container before serving

Matching Simple dishes and fried, can not miss with any toast

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

