

## Valdobbiadene Prosecco Superiore

Denominazione d'origine controllata e garantita

**Extra Dry**

<b>Overall information</b>	
<b>EAN Code- Article number</b>	8 001249 110019 - 1112552A (375ml) / 8 001249 101017 - 11125536 (750ml) / 8 001249 121114 - 11125546 (1500ml)
<b>Classification</b>	Vino Spumante di Qualità DCG
<b>Grape variety and production zone</b>	Glera 90%, harvested by hand generally at the end of September, and Chardonnay 10% from Valdobbiadene.
<b>Terroir</b>	Soils with fairly good depth and with evident presence of clay, marly sandstone and molasses of Miocene.
<b>Altitude</b>	225-350 s.l.m.
<b>Growing method and yield</b>	Guyot and Sylvoz; 2.500 – 3.500 plants per hectare for 120q/ha
<b>Period of harvest</b>	Between the 15th and 30th September
<b>Structure and chemical/physiological characteristics</b>	Liquid with acid pH, composed of water, ethyl alcohol, superior alcohol, sugars, extracts, acids, salts, metals. Pressure: 4.50 – 5.00 atm. At 20°C.
<b>Technology used during vinification</b>	Sparkling processing method in autoclave, adding sugary and adjuvant substances. It usually enjoys the contribution of Pinot Bianco equal to 10-15%. Surlie at 20°C and following fermentation at 13°-14° C. A sterile bottling process has been preceded by stabilization and filtration. Refining in the bottle for 3-4 months.

<b>Analytic data</b>	
Elements	Average values
<i>Alcohol</i>	11,5 % vol.
<i>pH</i>	3,25
<i>Residual sugar</i>	16,00 gr/l
<i>Acidity</i>	5,70 gr/l
<i>CO2</i>	140 mg/l
<i>Net dry extract</i>	17,00 gr/l
<i>Ashes</i>	1,40 gr/l

**Organoleptic characteristics**

At sight straw yellow tending to shiny greenish reflections. Fine grain perlage with abundant and persistent foam. Bouquet clean, balanced with a flowery note. The taste is persistent and characteristic in its fruity notes, full-bodied.

<b>Storage conditions</b>	
<b>Shelf-life</b>	Suggested consumption within 10-12 months (750 ml) from the bottling date.
<b>Storage</b>	Keep protected from light and heat sources. Do not leave in refrigerator for prolonged periods.

<b>Packaging</b>	
<b>Bottle and cork types</b>	Glass Uvag style bottle with cork held by a metal cage.
<b>Bottle dimensions</b>	31,00 x 8,50 cm (26 x 6,80 per 375 ml – 38 x 11,1 per 1,5 l)
<b>Nr. of bottles per case</b>	6
<b>Net weight bottle/case</b>	1,71 kg - 10,26 Kg
<b>Case format</b>	Packaged in cardboard case in accordance with legislative requirements.

**Serving indications – necessary preparation before consumption**

The wine is ready to be consumed. We suggest a serving temperature between 8° and 10°C using medium capacity goblets. Do not shake the bottle and avoid pointing the bottle at people or objects during cork extraction.

**Pairing**

Suitable for aperitif, the most versatile Valdobbiadene Prosecco Superiore version shows all its freshness and light fruitiness with delicate appetizers. Nice with fried seafood (tempura style) or vegetable soup, it could approach dessert delicately sweet and dry.

**OGM declaration and allergies**

Not of OGM origin. See rear label for eventual presence of allergy inducing substances.

**Special care (eg. Elderly people, coeliac disease)**

No specific limitations. Please respect the law before driving and drink responsibly.