



VALDOBBIADENE

PROSECCO SUPERIORE DOCG Brut

Our Valdobbiadene DOCG Brut version is a dry and delicate sparkling wine that knows how to bring out the minerality and spring-like fragrance of the wild flowers typical of our hills.



CLASSIFICATION: Controlled and Guaranteed Designation of Origin.

CERTIFICATION: Certified National Quality System of Integrated Production.

TYPE: Sparkling Wine.

ORIGIN: Vineyards in the steep hills of Valdobbiadene.

GRAPE VARIETY: 100% Glera.

ALTITUDE: From 150 to 200 m. asl.

AVERAGE AGE OF VINEYARD: Over 45 years old.

HARVEST: Mid to late September, exclusively by hand and selected.

VINIFICATION: Traditional white vinification: soft pressing of the grapes with a pneumatic press, flotation of the must and fermentation at a controlled temperature (17-18 °C) in large sealed vats. Ageing and resting on the noble lees for four to five months until filtration.

FOAMING: Charmat-Martinotti method in stainless steel autoclaves for 35-40 days. Slow fermentation at a temperature of 16-18 °C. Microfiltration before bottling.

ALCOHOL CONTENT: 11% vol.

RESIDUAL SUGAR: 9 g/l.

TOTAL ACIDITY: 6 g/l.

ORGANOLEPTIC CHARACTERISTICS: Pale straw yellow colour with bright green reflections, delicate, fine and persistent perlage. Broad and delicate bouquet with intense fruity notes of apple, peach and apricot. Fresh and harmonious flavour, soft on the palate, remarkable persistence and intense fruity notes in the aftertaste.

SUGGESTIONS: Served chilled at a temperature of 6-8 °C.

PRESERVATION: Store bottles upright in a cool place away from light, avoid prolonged storage in the fridge.

FOOD PAIRINGS: Excellent as an aperitif and an ideal match with shellfish and fine fish dishes.

UNIGRADE srls

Via Campazzi 4 31049 Valdobbiadene TV (Italy)

tel: +44 (0) 7831720381 - www.vivaearth.co.uk - info@vivaearth.co.uk