



VALDOBBIADENE

PROSECCO SUPERIORE DOCG Extra Dry (Organic)

Obtained from the selection of the best grapes from our soils, VALDOBBIADENE DOCG EXTRA DRY proudly represents the superior quality of the Valdobbiadene vineyards.



CLASSIFICATION: Controlled and Guaranteed Designation of Origin.

CERTIFICATION: Certified Organic Prosecco.

CERTIFICATION: VeganOk.

TYPE: Sparkling Wine.

ORIGIN: The steep hills of Valdobbiadene.

GRAPE VARIETY: Glera 100%.

ALTITUDE: 200-250 m. asl.

AVERAGE AGE OF VINES: 30 years.

HARVEST: Last ten days of September, harvested by hand.

VINIFICATION: White with whole grapes and soft pressing
First fermentation: static decantation at controlled temperature
Ageing: 3/4 months or more in stainless steel tanks.

FOAMING: In 25 hl autoclave, Charmat-Martinotti method for 40 days.

ALCOHOL CONTENT: 11% vol.

RESIDUAL SUGAR: 16 g/l.

TOTAL ACIDITY: 6 g/l.

ORGANOLEPTIC CHARACTERISTICS: Bright straw yellow colour with greenish reflections, fine and persistent perlage. Expresses to the full the floral characteristics of white flowers such as wisteria and acacia typical of the grape, well harmonised with those of fresh fruit such as apple and a light note of tropical fruit. Delicate mousse well blended with the wine, pleasant acid note reminiscent of fresh fruit. Light and with good sapidity.

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

PRESERVATION: Store upright, in a cool place away from light. Avoid long periods of storage in refrigerator.

FOOD PAIRINGS: Excellent as an aperitif, it goes elegantly with raw fish dishes (lobster, carpaccio and tuna tartare) and is a tasty match to cheeses and deserts.

UNIGRADE srls

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