



ROVEDE
SPUMANTE BRUT
Valdobbiadene DOCG
Prosecco Superiore

VINEYARD LOCATION

Hilly terrain.

GRAPE VARIETY

100% Glera.

TRAINING SYSTEM

Cappuccina and/or Sylvoz.

WINEMAKING

White vinification with fermentation at controlled temperature.

SECOND FERMENTATION

35-40 days.

AGEING

1 to 3 months.

TASTING NOTES

Pale straw yellow in colour. Fine and persistent perlage. Delicate, fruity and harmonious bouquet. Fresh, dry and delicate on the palate. Produced using the Charmat Method. Serve at 6-8°C.

FOOD PAIRING

Excellent as an aperitif and pairs beautifully with fish dishes and white meats.

