



MILLESIMATO

SPUMANTE DRY
Valdobbiadene DOCG
Prosecco Superiore

TVINEYARD LOCATION

Hilly terrain.

GRAPE VARIETY

100% Glera.

TRAINING SYSTEM

Cappuccina.

WINEMAKING

White vinification, with gentle pressing and fermentation at controlled temperature.

SECOND FERMENTATION

60 days.

AGEING

3 to 4 months.

TASTING NOTES

Straw yellow with greenish highlights. Fine and persistent perlage. Bouquet of exotic fruit and floral notes. Fresh, velvety palate with a delicately off-dry finish. Produced using the Charmat Method. Serve at 6–8°C.

FOOD PAIRING

Ideal as an after-dinner sparkling wine and for special occasions.



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