



*Anna Spinato*



## **Valdobbiadene DOCG**

### Prosecco Superiore Sparkling Extra Dry

**Production area:** Valdobbiadene Hills, Veneto.

**Varietal:** 100% Glera grapes.

**Ground composition:** hilly of morainic origin.

**Vineyard farming method and principal cultivation:** vineyards in rows, treatments only when necessary during the maturation.

**Harvest:** manual in mid-September.

**Winemaking:** after the natural fermentation, the froth takes place inside the steel tank (autoclave) for 4 weeks.

**Conservation:** 6° C

**Service:** 8°/10° C

#### **SENSORIAL NOTES:**

**Color:** straw yellow color. When the thick blanket of foam dissolves, a vibrant fine perlage remains.

**Fragrance:** scents are delicate, apple especially.

**Taste:** it satisfies one's palate with a good dry body. Flavors of apricot and bread crust in the end.

**Match:** ideal as aperitif, it is good also paired with light fish dishes.