

LE COLTURE

Prosecco di Valdobbiadene Dry Spumante D.O.C.



A Spumante wine that is obtained from an exclusive selection of Prosecco grapes grown in particularly fine vineyards, where the combination of a milder microclimate and sandstone and clay soil guarantee a higher concentration of aromas and flavours and the possibility of conferring the Spumante with a greater sweetness of taste and, at the same time, providing a degree of density that does nothing to prejudice its freshness.

Pale straw yellow in colour, a fine perlage, a delicate fruity and floral aroma and taste, perfectly harmonious in a slightly sweet structure. This wine is best served at a temperature of 8/10 C, together with refined confectionery, short crust pastry, fruit tarts, millefeuille and focacce.

The grapes are harvested from mid-September until mid-October. The vinification process: a gentle pressing of the grapes, fermentation of the must without the marc, at a controlled temperature.

The accumulated foam is removed: re-fermentation in closed steel vats (adopting the charmat method), at a controlled temperature.

Bottle pressure: 4.5 atm. Analytical data: alcohol 11% vol. / residual sugars 18 g/l

Available in 0.75 cl. and in 1.5 l. Bottle