

# Extra dry

VALDOBBIADENE D.O.C.G.

## Area of production

Valdobbiadene hills, particularly in Guia of Valdobbiadene, where our vineyards of property are all placed.

## Type

100% Glera.

## Harvest time

Usually during the second and the third week of September. The harvest happens exclusively manually.

## Winemaking technique

Soft pressing on entire grapes followed by a separation of the free-run must through a process of cold static settling. The first fermentation happens in steel tanks at a controlled temperature (20°C) together with selected yeasts. It then takes up to 4-5 months to the wine aging on fine lees and shortly afterwards it is filtered. The foaming comes in steel tanks following the Martinotti-Charmat method, together with brown sugar and selected yeasts. The making process takes about 40 days.

## Sensory characteristics

### Visual aspect

Pale yellow colour with greenish hues. Creamy foam, fine and persistent perlage.

### Aroma

Fine and elegant. Fruity notes are present: apple and white peach accompanied by floral notes of wisteria and acacia.

### Taste

Creamy and balanced at tasting. It presents a good freshness exalting fruity scents at aftertaste.

## Food pairings

Optimum choice as an aperitif and in every occasion with friends or for a party.



## ALCOHOL

11% vol.

## RESIDUAL SUGAR

14-15 grams/litre

## SERVE AT

7-8 °C

## AVAILABLE FORMATS



0,75