

Brut

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. The making process takes about 60 days. The wine settles at low temperatures (0-3°C) with its yeasts in order to acquire more fragrance and complexity.

Sensory characteristics

Visual aspect

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

Aroma

Fruity notes of green apple and white peach at first, together with floral notes of acacia flowers and elderberry denote our wine. Complex, fresh inviting bouquet.

Taste

Pleasant freshness properly balanced thanks to its acidity. Salty notes representing Valdobbiadene essence. These characteristics give a good finish at taste.

Food pairings

It is ideal as aperitif as well as for light and delicate first dishes, especially with fish.



ALCOHOL

11% vol.

RESIDUAL SUGAR

5-6 grams/litre

SERVE AT

7-8 °C

AVAILABLE FORMATS

