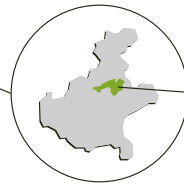




ITALY



VENETO



PROSECCO DOCG
ZONE

QUORUM

Denomination:	Valdobbiadene Prosecco Superiore DOCG
Type:	Spumante Extra Dry
Grapes:	Glera
First year of production:	1996
Area:	Collalto - Veneto

THE VINEYARD

Soil type:	Morainic and calcareous hill
Altmetry and exposure:	250 m a.s.l., south exposure
Vineyards age:	15 - 20 years
Plantation system:	Sylvoz
Harvest:	Hand picking

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Volume:	11.5 % vol.
Sugar:	15 g/l

THE TASTING

Colour:	Pale straw yellow with green highlights
Olfaction:	Yellow apple and wildflowers scents
Taste:	Harmonious, of good body and persistent

THE SERVICE

Service temperature:	8 - 10 °C
Food pairing:	Perfect as aperitif. It goes perfectly with fish main courses or at the end of the meal with tarts or apple pies
Shelf life:	12 - 18 months

