



---

**VALDOBBIADENE  
PROSECCO SUPERIORE DOCG**  
**- Black Bottle Collection -**  
(REF.N° 218)

Product group: WHITE SPARKLING WINE - BRUT

Region and subregion: VENETO - VALDOBBIADENE

Appellation: VALDOBBIADENE PROSECCO SUPERIORE  
DOCG.

Grape variety: GLERA (85%) PINOTS & CHARDONNAY (15%)

Yield per hectare: 13,5 TONS.

Vinification technique: STAINLESS STEEL VATS

Fermentation method: CHARMAT METHOD

Alcohol content: 11%      Sugar content: 10 g/l

Suggested serving temperature: 6-8°C.

Suggested food to accompany: GREAT WITH SEAFOOD AND  
SHELLFISH. SEAFOOD PASTA OR RICE DISHES.  
INTERESTING WITH VEGETBLE APPETIZERS.

THIS IS A REFINED PROSECCO MADE FROM GRAPES  
GROWN IN THE VALDOBBIADENE D.O.C.G. AREA (WHERE  
THE HIGHEST QUALITY - PROSECCO SUPERIORE - IS  
PRODUCED), WITH A LIGHT STRAW-LIKE COLOUR, AN  
ELEGANT FLORAL BOUQUET AND HARMONIOUS DRY  
FLAVOUR. THE CLEAN AND REFRESHING FINISH WILL  
INVIGORATE YOUR PALATE. GREAT AS AN APERTIF OR  
WITH SEAFOOD, IT IS THE PERFECT CHOICE FOR ANY  
OCCASION.

• 2 Hearths - MERUM 2021

BOTTLE: 0,75 LT.

PALLET: 95 cases x 6 bottles



---

**Val d'Oca s.r.l.**

Via per S. Giovanni, 45  
31030 S. Giovanni di Valdobbiadene (TV)  
Tel. 0423.982070 – Fax 0423.982097  
e.mail: [valdoca@valdoca.com](mailto:valdoca@valdoca.com)  
website: [www.valdoca.com](http://www.valdoca.com)