



**VALDOBBIADENE.
PROSECCO SUPERIORE DOCG
MILLESIMATO**

Product group: WHITE SPARKLING WINE - EXTRA DRY

Region and subregion: VENETO - VALDOBBIADENE

Appellation: VALDOBBIADENE DOCG PROSECCO SUPERIORE.

Grape variety: 100% GLERA

Yield per hectare: 13,5 TONS.

Vinification technique: STAINLESS STEEL VATS

Fermentation method: CHARMAT METHOD

Alcohol content: 11% Sugar content: 16 g/l

Suggested serving temperature: 6-8°C.

Suggested food to accompany: AS APERITIF, WITH FISH OR SHELLFISH

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, AROMAS OF SPRING FLOWER, STONE FRUIT AND LEMON BLOSSOM. ENJOY CHILLED !!!

SILVER MEDAL - MUNDUS VINI 2012



BOTTLE: 0,75 LT.

PALLET: 95 cases x 6 bottles
REF.N°. 221

BOTTLE: 1,5 LT.

(with cardboard box)

PALLET: 40 cases x 6 bottles
REF.N°. 224

Val d'Oca s.r.l.

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