



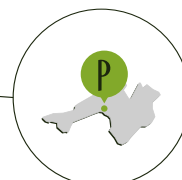
Vino ELI.D



ITALY



VENETO



PROSECCO DOCG
ZONE

Valdobbiadene Prosecco Superiore D.O.C.G.- Brut

Denomination:	Valdobbiadene Prosecco DOCG
Type:	Spumante Brut
Company:	Perlage- Farra di Soligo (TV)
Grapes:	Glera
First year of production:	1995
Area:	Refrontolo hills - Veneto

THE VINEYARD

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

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Volume:	11.5 % vol.
Sugar:	8 g/l

THE TASTING

Colour:	Pale straw yellow with green reflections
Olfaction:	Floral, green apple and citruse scents
Taste:	Harmonic, savory and persistent

THE SERVICE

Service temperature:	8-10°C
Food pairing:	Perfect as aperitif or paired to main courses, risottos and shellfish
Shelf life:	12 - 18 months

