



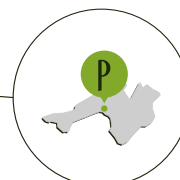
Vino ELI.D



ITALY



VENETO



PROSECCO DOCG
ZONE

Prosecco Superiore DOCG Extra Dry Millesimato

Denomination:	Valdobbiadene Prosecco Superiore Millesimato DOCG
Type:	Spumante Extra Dry
Company:	Perlage- Farra di Soligo (TV)
Grapes:	Glera
First year of production:	2005
Area:	Farra di Soligo hills - Veneto

THE VINEYARD

Soil type:	sandy and calcareous, not very deep
Altimetry and exposure:	250 m a.s.l., south exposure
Vineyards age:	20 years
Plantation system:	Guyot - Sylvoz
Harvest:	Hand picking

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Storage:	best enjoyed young, preferably within 12 - 18 Months. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.
Volume:	11.5 % vol.
Sugar:	16 g/l

THE TASTING

Colour:	Pale straw yellow with green highlights
Olfaction:	delicate aromas floral, rose, wisteria and wildflowers. And fruity (ripe golden apple and peach)
Taste:	harmonic, velvety, good body and persistence

THE SERVICE

Service temperature:	8 10°C
Food pairing:	seafood soups, fried fish, fresh cheese, vegetable quiche, traditional biscuits and pies
Shelf life:	12 - 18 months

