



# Valdobbiadene Prosecco Superiore

## DOCG Brut

It is characterized by aromas of citrus, vegetal notes, bread crust, along with a nice taste and lively energy. Mostly appreciated served to 7-9 °C with seafood entrees and vegetables - also quite elaborated, fits courses with seafood and fish dishes made in the oven or for whole meal.

Grape variety	100% glera
Harvest	by hand
Altitude	200-300slm
Alcohol content	11-11,5%
Residual Sugar	10-12 gr/lt
Acidity	5,5-6 gr/lt
Seving temperature	7-9°C

