



VALTERNETTE



VALDOBBIADENE PROSECCO SUPERIORE DOCG DRY

Classification: Valdobbiadene Prosecco Superiore D.O.C.G.

Variety: Glera

Vinification: Very gentle crushing and pressing. Fermentation with selected yeasts. Charmat sparkling wine method.

Alcohol: 11% vol.

Colour: Straw-yellow.

Bouquet: Pleasant aromas of ripe fruit, peach, and apple.

Flavour: Sweet, balanced, and moderately bubbly in the mouth.

Pairings: Ideal with dessert.

Serving: Serve 8° C.

Storage: Store in a cool, dark place, between 12 and 18° C. Avoid long periods in the refrigerator.

Packaging: Each box contains six 750 ml bottles; 8kg per box.