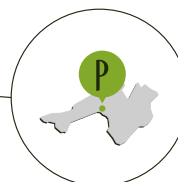




ITALY



VENETO



PROSECCO DOCG
ZONE

QUORUM

Denomination:	Valdobbiadene Prosecco Superiore DOCG
Type:	Spumante Extra Dry
Grapes:	Glera
First year of production:	1996
Area:	Collalto - Veneto

THE VINEYARD

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

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Alcohol by Vol:	11.5 %
Sugar:	15 g/l

THE TASTING

Colour:	Pale straw yellow with green highlights
Olfaction:	Yellow apple and wildflowers scents
Texture:	Harmonious, of good body and persistent

THE SERVICE

Service temperature:	8 - 10 °C / 46,4 - 50 °F
Food pairing:	Perfect as aperitif. It goes perfectly with fish main courses or at the end of the meal with tarts or apple pies
Best consumed within:	12 - 18 months

