

# DOMINI VENETI

Our Valpolicella, your wines.



## PROSECCO SUPERIORE DOCG VALDOBBIADENE

Prosecco comes from an ancient tradition that has been transformed and adapted over the centuries thanks to the evolution of technical knowledge and sensitivity towards the culture of taste and refined and convivial drinking: a guarantee for the pleasantness of this wine. Minute and persistent perlage. Colour: pale straw-yellow. Aroma: elegant, clean and typically fruity. Flavour: characteristic, fresh and pleasantly acidulous, it expresses itself with the utmost harmony.

### THE VINEYARD

Located in the foothills of Valdobbiadene. Altitude from 100 to 200 metres above sea level. Training system: Sylvoz. Age of producing vines: from 8 to 18 years. Planting density: 3,000/4,000 vines per hectare. Yield per hectare: 90 hl.

### PRODUCTION

Harvest in the second ten days of September. Soft pressing and static decantation of the must. Primary fermentation in steel containers at 18 - 19 °C with select native yeasts. The wine is kept on its "noble dregs" for a month, then made clear and decanted into autoclaves for frothing. Refermentation for about 25/30 days and aged for 30 days on lees. Aged in bottles for a few weeks.

**PAIRINGS** Excellent aperitif, it pairs very well with fish dishes and light appetisers. Ideal at any time of the day for a joyful toast. Serving temperature: 6 - 8 °C



#### GRAPES

100% Glera



#### TYPE

extra-dry sparkling white wine



#### FORMAT

750 ml



#### SERVING TEMP.

6-8 °C



#### ALCOHOL CONTENT

11,50% vol