



Fine wines reflecting the essence of a terroir dedicated to excellence

## VALDOBBIADENE PROSECCO SUPERIORE DOCG COL MAOR - EXTRA DRY

Grape variety	100% Glera
Alcohol content	11% vol
Total acidity	5,5 g/l
Residual sugar	16 g/l
Serve at	a 4-6°C
Product code	1SCPCM

**Vineyards** Insieme di vigneti nel cuore delle colline di Conegliano e Valdobbiadene, con ridotta resa per ettaro.

**Vinification** The grapes are hand-picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.

**Color** Bright straw yellow.

**Bouquet** A floral bouquet with hints of linden followed by traces of pineapple, lime and golden delicious apple, closing with a slight mineral note.

**Taste** Citrusy freshness and sapidity are well-balanced by this wine's smoothness and sugary aftertaste. Persistent.

**Serving suggestions** Excellent as an aperitif and with deep-fried vegetables, seafood salads and fish dishes, including smoked or raw fish.

**Bottle size** 0,75L

