



LA MARCA

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

Extra Dry

The grapes used to produce this fine sparkling wine with its straw yellow colour come from the Unesco Heritage hills between the municipalities of Conegliano and Valdobbiadene. The bouquet offers zesty and enveloping notes of white flowers with delicate hints of golden apple typical of the variety. It is soft and velvety in the mouth with an elegant perlage that teases the palate.

Suggested food pairings: excellent as an aperitif, at the table it pairs perfectly with fish and spring vegetable dishes.

Serving temperature: 6-7°C.

Designation: Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Grape variety: Glera

Vinification: very gentle crushing and pressing. Fermented with selected yeasts at a temperature of 15°C. Sparkling wine process carried out using the Charmat method at a temperature of 15°C.

Alcohol: 11.0 % vol.

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

Bottle size: 75 cl.

Packaging: each box contains six 75 cl. bottles; weight 9.40 kg/box. Dimensions: 29 x 19 x 32.5 cm.

