



CANTINA PRODUTTORI
VALDOBBIADENE

Valdobbiadene
Prosecco Superiore D.O.C.G.
Scudo Perla
Extra Dry Millesimato

Grape variety:

85% Glera, 15% blend of other grapes

Harvest:

second half of September

Winemaking:

Fermentation takes place at a controlled temperature of 16-18°C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

Tasting:

It is straw-yellow in colour. The nose is rich and fruity, with notes of yellow apple and pear that close with pleasant citrus nuances. On the palate, it is soft and balanced. A gratifying savouriness, added to the sweeter fruity notes, yields pleasantly fresh sensations.

Pairings:

Grilled fish, roasted white meat, dry pastries.

Residual sugars:

Extra Dry (14 g/l)

Alcohol:

11.5%

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 95 CASES x 6 BOTTLES

