



CANTINA PRODUTTORI
VALDOBBIADENE

Valdobbiadene
Prosecco Superiore DOCG

Il 9CENTO-Uvaggio Storico

Grape variety:

85% Glera, 15% Perera, Bianchetta and Verdiso, native to the tradition of Valdobbiadene.

Harvest:

First week in October because the selected historical grapes ripen later.

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:

The wine is straw-yellow in the glass with bright greenish reflections. On the nose, intense aromas of fruit salad and nuanced notes of melon stand out. On the palate it is fresh, complex and rekindles the different facets of its scents. The finish is simultaneously both soft and decisive.

Pairings:

Bakery products, dried fruit and nuts, spicy foods.

Residual sugars:

Dry (25 g/l)

Alcohol:

11,5°

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 80 CASES x 6 BOTTLES

