



CANTINA PRODUTTORI
VALDOBBIADENE

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Prosecco Superiore DOCG
Scudo Bianco
Spago Frizzante

Grape variety:

85% Glera, 15% blend of other grapes

Harvest:

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:

The color is straw-yellow. On the nose is fruity, with hints of wisteria and acacia flowers. On the palate it has a pleasurable note of acidity, softened by a mineral character and a sensation of smoothness.

Pairings:

Dishes based on white meats, medium-aged cheeses.

Residual sugars:

Extra Dry (12 g/l)

Alcohol:

10,5°

Serving Temperature:

6-8°C

INTERNAL CODE: 116

BOTTLE EAN CODE: 8000037000020

CASE EAN CODE: 8000037010029

BOTTLE: 750 ml.

PALLET: 570 bottles (95 CASES x 6 BOTTLES)

CASES X LAYER : 19x5

