



CANTINA PRODUTTORI
VALDOBBIADENE

Valdobbiadene
Prosecco Superiore D.O.C.G.
Scudo Ardesia
Extra Brut 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:

Straw-yellow with greenish hues. On the nose it clearly releases notes of white flowers and hints that are typical of the Mediterranean scrub. On the palate it is vibrant, taut and vigorous, with an ever-present elegant personality. On the palate, it does not disappoint, being sophisticated and stylish with well-balanced notes of fruit and acidity.

Pairings:

Finger food, raw and steamed fish dishes

Residual sugars:

Extra Brut (2 g/l)

Alcohol:

11.5%

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 95 CASES x 6 BOTTLES

