

# VALDOBBIADENE SUPERIORE DOCG

## Millesimato Extra Dry



**APPELLATION:** Valdobbiadene Prosecco Superiore Dcog

**TYPE:** Spumante Extra Dry

**GRAPE:** 100% Glera

**PRODUCTION AREA:** Valdobbiadene Conegliano

**HARVEST:** Strictly handpicked and put in small containers

**VINIFICATION/SPARKLING WINEMAKING:** vinification in white, in the absence of skins; Soft pressing of the whole grape, natural settling and fermentation at a controlled temperature of 20 °. The second fermentation takes place at low temperature in an autoclave with a short pause on the lees to preserve the fruitiness.

### ORGANOLEPTIC FEATURES

**COLOUR:** pale straw yellow with green reflections, impeccable in limpidity and enriched by lingering perlage

**AROMA:** fine, harmonious and fruity

**TASTE:** fresh, with a perceptible sweet note, soft and balanced

**SERVICE:** at 8/10° temperature and uncorking the bottle at the moment of consumption

**FOOD PAIRING:** over from the classical fish dishes, it's an extraordinary all meal wine matched with first plates, starters or as aperitif.

Size: 0,75 liter



1,5 liter



### ANALYTICAL DATA

**ALCOL:** 11.5%vol

**TOTAL ACIDITY:** 5.0 g/l

**SUGAR:** 15.5 g/l

### Curiosity

#### What does Millesimato mean?

The word indicates, for sparkling wines, a product obtained from grapes of a single vintage, more precisely when the wine is produced with at least 85% of grapes harvested in the same year! The vintage year, then, is going to be indicated on the label.



PRINCIPIO  
DI DOMINANZA

### Awards

- VENETO FOOD AWARDS 2020 Categoria Vini
- MEDAGLIA ARGENTO FORUM SPUMANTI 2019
- GOLD MEDAL FEMINALISE 2017
- FIVE STAR WINE VINITALY 2016
- FASCETTA D'ORO GRAN PREMIO PROSECCO 2009



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