

# VALDOBBIADENE SUPERIORE DOCG

## Brut



**APPELLATION:** Valdobbiadene Prosecco Superiore Docg

**TYPE:** Spumante Brut

**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:** bright straw yellow, enriched with a fine and lingering perlage

**AROMA:** rich and well-structured, with citrus notes and elegant richness

**TASTE:** pleasantly zesty and savory, fresh and fruity; full-bodied, round and persistent

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

**FOOD PAIRING:** Excellent aperitif but also sparkling wine throughout the meal with shellfish and seafood; it goes well with all first courses.

Size: 0,75 liter



### ANALYTICAL DATA

**ALCOHOL:** 11.5%vol

**TOTAL ACIDITY:** 5.1 g/l

**SUGAR:** 8.5 g/l



PRINCIPIO  
DI DOMINANZA

### Awards

- VENETO FOOD AWARDS 2020 Categoria Vini
- PREMIO INTERNAZIONALE DOUJA D'OR 2017
- MEDAGLIA D'ORO SELEZIONE DEL SINDACO 2014



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