

VALDOBBIADENE SUPERIORE DOCG

Brut



CLASSIFICATION: Valdobbiadene Prosecco Superiore Docg

TYPE: Spumante Brut

GRAPE: 100% Glera

PRODUCTION AREA: Valdobbiadene Conegliano

HARVEST: Strictly manual harvest in small containers

VINIFICATION/SPARKLING WINEMAKING: White winemaking, vinification in the absence of grape marcs. 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 CHARACTERISTICS

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: It's recommended to serve the wine at a 8/10 °C temperature and to uncork the bottle at its consumption

FOOD PAIRING: Excellent aperitif, but also as sparkling wine matching with all fish, seafood and shellfishes courses; it combines perfectly 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

- WINNER VENETO FOOD AWARDS 2023
- VENETO FOOD AWARDS 2020 Categoria Vini
- PREMIO INTERNAZIONALE DOUJA D'OR 2017



TORRE ZECCHEI

Via Capitello Ferrari, 1C
31020 Valdobbiadene (TV)
Ph. +39 0423 976183
info@torrezecchei.it