

VALDOBBIADENE SUPERIORE DOCG

Millesimato Extra Dry



CLASSIFICATION: Valdobbiadene Prosecco Superiore Dcog

TYPE: Spumante Extra Dry

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 FEATURES

SIGHT: Pale straw yellow with green reflections, impeccable in limpidity and enriched by lingering perlage

SMELL: Fine, harmonious and fruity

TASTE: Fresh, with a perceptible sweet note, soft and balanced

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 with classical fish dishes, the wine results also extraordinarily versatile by matching with first courses, starters and aperitifs

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?

For sparkling wines, the word indicates a product obtained by grapes of a single vintage year; precisely, a minimum of 85% of grapes harvested in the same year! The vintage will be then indicated on the label.



PRINCIPIO
DI DOMINANZA

Awards

- WINNER VENETO FOOD AWARDS 2023
- GOLD MEDAL FORUM SPUMANTI "CITTA' DEL VINO" 2023
- VENETO FOOD AWARDS 2020 Categoria Vini
- SILVER MEDAL FORUM SPUMANTI 2019
- GOLD MEDAL FEMINALISE 2017



TORRE ZECCHEI

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