



CONEGLIANO VALDOBBIADENE PROSECCO
SUPERIORE DOCG MILLESIMATO EXTRA DRY

Grapes

Glera 100%

Production area

Conegliano - Valdobbiadene

Vinification

Grapes for this Prosecco Superiore Conegliano Valdobbiadene DOCG grow on the Valdobbiadene hillside, and are manually harvested in cases and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in stainless steel tanks at controlled temperature between 18°C and 22°C. When fermentation is over, followed by stabilization, the 2nd fermentation takes place, according to the Charmat method. All steps are carried out according to the Conegliano Valdobbiadene DOCG regulation.

Description

Elegant, fine and persistent perlage; with splendid straw yellow color. It represents a delicate bouquet of acacia and wisteria flowers combined with a soft fragrance of fresh fruits such as pear and peach. Fruity and floral aftertaste leaves a joyful sensation in the mouth.

Food pairing

Perfect as an aperitif and ideal accompaniment to various dishes, from seafood to exotic cuisine.

Serving temperature

8°-10°C

Bottle

Bacio della Luna Quercia - 0,75lt

Analytical information:

Alcohol: 11%vol. Residual sugar: approx.15g/l

BACIO DELLA LUNA Spumanti s.r.l.

Via Rovede, 36 - 31020 Vidor TV - Tel. +39 0423 983111 - info@baciodelaluna.it - www.baciodelaluna.it

