

#### VALDOBBIADENE SUPERIORE D.O.C.G. LINE

## TORRI DI CREDAZZO CRU

# VALDOBBIADENE PROSECCO SUPERIORE MILLESIMATO

D.O.C.G. EXTRA DRY

Denominazione di Origine Controllata e Garantita

Cod. P04 A fine sparkling wine that is the best expression of this vine variety.

#### TECHNICAL DATA

Glera - Chardonnay Grapes:

Production Area: Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.

It is made with selected grapes from the vineyard belonging to the Winery

and is located at "TORRI DI CREDAZZO".

Soil: Clayey and calcareous.

Vineyard Exposure: South

Vineyard Height: 280 m above sea level. Training System: Double overturned.

Production u/ha: 12,000 kg. Vintage: September

> Vinification: This wine is first obtained in its still form from grapes that are

> > crushed and cryomacerated according to the Gianfranco Follador®

Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti

method (Charmat) followed by a long refinement on the yeasts at 0°.

#### ORGANOLEPTIC PROFILE

Colour: Bright yellow straw with greenish reflections.

Very fine and persistent bubbles.

Bouquet: Elegant with nuances of apple, peach

and rose petals.

Velvety, full-bodied, savoury and fulfilling. Flavour:

Recommended Food: Great as aperitif and with pasta dishes based

on fish and shellfish.

Serve at: 8° C (46° F)

### **ANALYTICAL DATA**

**Alcohol Content:** 11.5° Residual Sugars: 13 g/l Total Acidity: 6 g/l Pressure: 5,5 bar

> Format: 750 ml - 1500 ml Allergens: contains sulphites

> > **NUTRITION FACTS** Nutrients Per serving (one glass) 100ml

278 KJ / 68 Kcal Energy:

1,5 g

Protein: <1 gFat: <1 gCarbohydrate:











