



MONTELLIANA



VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.
EXTRA DRY

• **750 ml**

This sparkling wine with a fine, persistent perlage is crafted exclusively from grapes harvested within the Valdobbiadene D.O.C.G. appellation

• **PRODUCTION AREA**

Vine Variety : 85% Glera | 15% Pinot/Chardonnay

Production Zone: Valdobbiadene

Training System: Cappuccina / Sylvoz

• **TECHNOLOGY**

Harvest Period: September

Vinification: White vinification with soft pressing, flotation, and temperature-controlled fermentation, followed by at least 3 months in stainless steel tanks

Refermentation: 30 - 40 days

Bottle Aging: 1-2 months

• **CHEMICAL CHARACTERISTICS**

Alcohol Content: 11% vol

Residual Sugar: 15 g/l

• **ORGANOLEPTIC CHARACTERISTICS**

Appearance: Elegant and persistent

Color: Straw yellow with delicate greenish highlights

Palate: Fragrant, fresh and balanced

Nose: Wisteria flowers, pear and apple

• **SERVICE**

Store in a cool place with constant humidity and away from light.

6 - 8 °C just opened

