



Prosecco Superiore di Valdobbiadene Extra Dry "Elisabet" DOCG

Grapes Variety

100% Glera.

Viticultural details

Traditional Trainig system on typical calcareous soils at 250 meters above sea level. With south-westerly exposure. Age of the vines 15/20 years.

Vinification and maturation

Only the best bunches are used, after a careful evaluation of the ripeness and health of the grapes at beginning of September. Re-fermentation process lasting for 50 days and its completed in stainless stell tanks at controlled temperature (18° - 20° C.)

Alcohol

Around 11 % vol.

Features

Colour: pale yellow straw colour.

Nose: pleasantly fruity with notes of apple and pear.

Perlage & Flavour: With a persistent and fine perlage on the palate is pleasant, fresh with delicate fruity aftertaste.

Pairings

Enjoy as an appetizer or with seafood, shellfish and light meats as well pasta or rice dishes.

Serve at: 6-8°C. (44-48°F.)

Residual Sugar: Extra Dry: 15-17 g/l.