

SPUMANTE BRUT - MILLESIMATO  
VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.



**GUIZZO**  
VALDOBBIADENE

Valdobbiadene Prosecco Superiore  
D.O.C.G. Brut

This sparkling wine has a fine and persistent perlage, and it comes from grapes exclusively picked in the D.O.C.G. Valdobbiadene area. Its characteristic fruity aroma and its dry and delicate taste make it very good as aperitif and it goes well with all meal.

Area of origin: Valdobbiadene

Varietal: Prosecco Superiore

Training system: Capuccina rovesciata.

Yield in Kg of grapes for HA: 135 Q.li/H

Harvest: Only grapes harvested by hand

Winemaking: Off skins by gentle pressing

Sparkling winemaking method :

Refermentation in big tanks Charmat method

Foaming: 30\40 Days

Fining: 1-3 Months

Color: Straw yellow

Perlage: Fine and persistent

Taste: Dry and sapid

Alcohol: 11.5% Vol.

Sugar residue: 4.00 g/l

Acid contentin g/l: 6.30

Pressure at 20C°: 4.8 BAR

Serving temperature: 5\8°C

Maintain vertical - max 20°C



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