

SPUMANTE EXTRA DRY - MILLESIMATO  
VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.



**GUIZZO**  
VALDOBBIADENE



Valdobbiadene Prosecco  
Superiore D.O.C.G. - Extra Dry

This is an elegant and precious wine,  
which confirms a great passion  
for the ancient art of Prosecco.  
It has a good scent, a fruity and delicate  
aroma and a fine and persistente perlage.  
If it is served cool it is perfect as aperitif, but  
goes well with all kinds of meal courses,  
especially with fish dishes.

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: Elegant, aromatic  
with round structure  
Alcohol: 11.5% Vol.  
Sugar residue: 13.00 g\l  
Acid contentin g\l: 6.20  
Pressure at 20°C: 4.80 BAR  
Serving temperature: 5\8°C  
Maintain vertical - max 20°C

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