



*Spumanti*

# Valdobbiadene Prosecco Superiore

D.O.C.G. BRUT

**Grape production area:**

Refrontolo, "Via dei Cru", between Conegliano and Valdobbiadene, 200/300 metres a.s.l.

**Grapes:**

hand-picked Glera 100%.

**Vinification:**

soft-crushed grapes and fermentation at low temperature in steel tank.

**Prise de mousse:**

refermentation in closed tank at 15°C.

**Appearance and organoleptic characteristics:**

fine and persistent foam, pale straw yellow color, characteristic aromatic scent reminiscent of acacia flowers. Soft, fresh, light and elegant taste.

**Alcoholic strength:**

11°

**Food pairing and serving:**

aperitif or with vegetable or fish appetizers.

Serving temperature 8°C.



DAL 1907

CANTINA DI  
S. CROCE