

# VIGNE SAVIE



## Valdobbiadene D.O.C.G. Superiore - Dry

**Variety:** *Glera (Prosecco) 100%*

**Production zone:** *DOCG vineyards inside the Conegliano - Valdobbiadene area*

**Types of sparkling wine:** *Dry*

**Organoleptic features:** *The wine produced with a careful selection of grapes, shows a more amiable, round hint with a soft cloth. It is straw and bright yellow colour, with a fine and persistent bouquet, and a persistent flavouring of fresh fruit*

**Recommended cuisine:** *It well suits desserts, but fits perfectly also as an aperitif*

**Serving temperature:** *6 – 8° C*

**Harvest:** *September 10 – 25*

**Vinification:** *A soft pressing with the aid of pneumatic presses, and finally a clarified fermentation at a controlled temperature with the use of selected yeasts*

**Foaming:** *Charmat Method*

**Alcohol content:** *11 % Vol*

**Residual sugars:** *25 g/L*

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