

VIGNE SAVIE



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

Variety: *Glera (Prosecco) 100%*

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

Types of sparkling wine: *Extra-dry*

Organoleptic features: *The wine shows a pale straw yellow colour, lively and brilliant. The scent is subtle and with a slight hint of green apple and withered acacia flowers. the taste is dry with a slight bitter hint. Perlage is fine and persistent*

Recommended cuisine: *Excellent as aperitif, but it's also very good with risotto, with delicate white meat, and also with fresh cheeses*

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: *15 g/L*

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