

VIGNE SAVIE



Valdobbiadene D.O.C.G. Superiore di Cartizze - Dry

Variety: *Glera (Prosecco) 100%*

Production zone: Vineyards inside the exclusive and limited area of the DOCG Superiore di Cartizze

Types of sparkling wine: *Dry*

Organoleptic features: *The production is limited, but the quality is excellent, due to the composition of the soil combined with the particular exposure to the sunlight that give a delicate aroma . The wine is fruity and it has a great harmony. It has a brilliant pale straw yellow colour, the foam is persistent and the perlage is light. Its flavour is delicious, full and sweet*

Recommended cuisine: *Harmony and aroma makes it a great sparkling wine that matches perfectly with fruits and pastries*

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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