

**2016 Valdobbiadene Prosecco Superiore D.O.C.G. Bottle Fermented
(Semi-Sparkling on the lees)**



Description

Semi-Sparkling cuvée Prosecco based wine, re-fermented in the bottle and aged on the lees for at least three months.

It's the ambassador of local tradition, as first Prosecco bubbles appeared during the fifties, before sparkling came into fame in the following decades. The wine's aroma has hints of bread yeast, light citrus fruit and honey; the mouth is fresh, clean by firm acidity, with a mineral, lime and almond texture.

Matches

Assertive, light and easily digestible, this versatile Semi-Sparkling Valdobbiadene Prosecco D.O.C.G. Bottle Fermented on the lees traditionally accompanies the entire meal, especially Venetian marinated morsels, local salamis and aged Italian cheeses such as Parmigiano, Grana, Carnia and many others.

Wine Profile

Composition:	100% Prosecco's grapes from our estate vineyards
Aging:	5 months in stainless steel tanks, 3 months at least in bottle
Harvest date:	September, 2016
Bottle size:	750 ml
Wine alcohol:	11.0% by volume
Total acidity:	5.5 g/1000 ml (5.5%)
Sugar residue:	1 g / 1000 ml (0.1%)