

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY



Grape variety

Glera.

Geographical location

Conegliano-Valdobbiadene historic DOCG area, in the Province of Treviso, Veneto.

Soil type

Red clay, rich in limestone marl.

Sparkling method

Conegliano Valdobbiadene method.

Organoleptic properties

Straw yellow with lime green tinges, it has a fine and persistent perlage. The bouquet is very delicate, and the wine is pleasantly soft and fruity on the palate, with hints of apple.

Serving suggestions

It is perfect as an aperitif, or can accompany a wide range of hors d'oeuvres or light Mediterranean dishes. Also excellent with cocktails.

Serving temperature

8° C

Available format

0.75 Litres