



SIOR PIERO

PROSECCO SUP. DI VALDOBBIADENE - EXTRA DRY

Denominazione di Origine Controllata e Garantita

From the hills of Valdobbiadene, the birthplace of Prosecco, which has conquered palates across the world, comes this refined sparkling wine with unmistakable aromas and marked territorial connotation. 100% Glera grapes and careful vinification in line with the dictates of Venetian tradition.

Cultivation Area	Valdobbiadene hills
Grapes	100% Glera
Terrain Type	Hilly, not very deep
Alcohol	11,5%
Sugars	15 g/l
Total Acidity	5,7 g/l
Formats	0,75 l

Vinification: After harvesting, the grapes are crushed and undergo soft pressing. Having obtained the must, it is fermented in steel tanks at controlled temperature, so as to preserve the aromas infused by the particular microclimate of Valdobbiadene into the grapes. The carbonation cycle occurs in steel autoclaves for about 35 days.

Tasting: It is a pale straw-yellow colour, crossed by a minute and continuous perlage. On the nose, the aroma of fresh fruit, with definite hints of apple and pear. In the mouth, it extends exuberantly and is immediately pleasant: it bewitches the palate with fruity sensations and unmistakable softness. Young and intriguing, it combines a pleasant sugary residue with inviting freshness.

