



Gran Sior Vino Spumante Dolce

Valdobbiadene, S. Pietro di Barbozza, Italy



eCommerce # 436724 | 10.5 % alc./vol. | \$17.20

Sweet sparkling wine. Straw yellow colour with gold highlights. Perlage is fine and persistent. Palate is very fruity with raisins and apricot scents. Delicate, smooth. Ideal for aperitifs or at the end of the meal with desserts.

Terroir:

The production extends itself all over the band of hills of Treviso province, between the towns of Conegliano and Valdobbiadene; a series of hill chains running from east to west, following one another from the plain to the Pre-Alps, equidistant from the sheltering Dolomites to the north and the Adriatic sea. The production area covers ~18,000 Ha of cultivated land. Vines are only on the sunniest part of the hills at an altitude that goes 50-500 m above the sea level.



Vinification:

Traditional in-white process at controlled temperature. Charmat method – 3 month. More than 3 month in bottle.

Variety: Moscato 100%

Residual sugar: 45 g/L

Serving suggestion and food pairing: Serve at 6-7°C. Ideal at the end of the meal with desserts.