



## Prosecco Superiore D.O.C.G. Spumante Brut

Varaschin Matteo & Figli S.N.C., Veneto, Italy

eCommerce # 689199 | 11.0 % alc./vol. | \$21.95 \*subject to change

Pale straw yellow colour. Perlage is fine and persistent. Very elegant bouquet with hints of wild apples. Sapid and harmonic.

### 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. Fast Charmat method according to the disciplinary Prosecco di Valdobbiadene D.O.C.G. with aging on the yeasts for 20 days at the end of fermentation.

Variety: Glera 100%

Residual sugar: 10 g/L

Serving suggestion and food pairing: Serve at 6-8°C. Excellent as an aperitif or with fish dishes.