



ROVEDE VALDOBBIADENE BRUT D.O.C.G.

Classification: Valdobbiadene D.O.C.G.

Variety: 100% Glera

Provenance: Colbertaldo di Vidor (Treviso)

Yield/ha: 135 quintals/hectare

Vine growing: double arched cane or silvoz

Harvesting period: September 15 to September 20.

Vinification and maturing: White vinification with temperature controlled, second fermentation lasts about 35 to 40 days, refinement from 1 to 3 months.

Alcohol content: 11,50%

Residual sugar: 10,00 g/l

Acidity: 6 g/l

Organoleptic characteristics: Straw yellow with greenish glints. Fine and persistent perlage. Delicate fruity and harmonious bouquet. d persistent perlage.

Serving suggestions: it is excellent as an aperitif and with fish and white-meat-based dishes.

Serving temperature: 43° - 46° F

