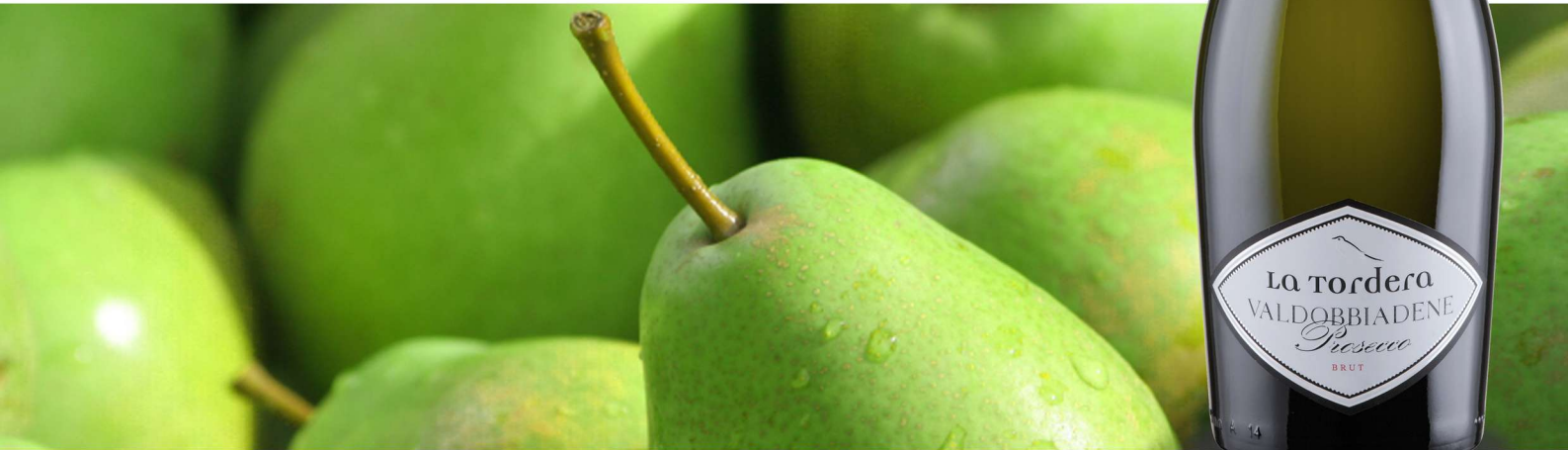




La Tordera

Valdobbiadene Prosecco DOCG Spumante Brut



The grapes of this wine come from the hills behind Vidor.

The particular exposure to the sun of the vineyard allows to pick the grapes at the beginning of September before they become too ripen, so that their acidity is higher.

The premature grape harvest and the particular composition of the clayey soil help to get a fresh and intense aroma of the wine.

Colour:
bright, light pale yellow

Perlage:
thin, made of numerous persistent bubbles

Fragrance:
fruity, close to the scent of the rennet apple that is just ripened; floral, white flowers scent, with a touch of violet

Flavour:
it recalls the apple scent, dry taste

Area of origin:
Falcade, on the hills surrounding Vidor

Varietals :
85% Prosecco, 10% Bianchetta, 5% Verdiso.

Training system:
double overturning

Harvest period:
from 5 to 15 September

Alcohol:
11,5% vol.

Sugar residue:
10,5 g/lit.

Total acidity:
5.90 g/lit.

Service temperature:
6 – 8° C

Suggestions:
suitable for appetizers and delicate first courses,
excellent with fish and white meat.

