



La Tordera

Valdobbiadene Prosecco DOCG
Spumante Dry - CRU



From our vineyards in Guia of Valdobbiadene, we obtain a special CRU wine for the high quality of the grapes it comes from.

The limestone ground, the particular exposure to the sun and the altitude create a unique "terroir" that produce aromatic and sweeter grapes.

Then the harvest period is quite late and the alcoholic fermentation is very slow.

The foam taking is slow too and the yeasts give off a carbonica that becomes fragrant and persistent in a long time.

Colour:
bright, golden yellow

Perlage:
persistent and thin

Fragrance:
complex and velvet; it smells of yellow peach, jasmine and orange flowers at the end

Flavour:
very strong, that remembers a complex fragrance and a taste of ripen fruit such as peach

Area of origin:
Guia of Valdobbiadene; località Oltraval.

Varietals:
85% Prosecco, 15% Perera from old vines

Training system:
double overturning.

Harvest period:
from the 10th October.

Alcohol:
11.50%

Sugar residue:
22 gr/lit

Total acidity:
6 gr/lit

Service:
to be served at 6° C

Suggestions:
ideal for aperitif and dessert



lit. 0,75