

Valdobbiadene Prosecco Superiore DOCG EXTRA DRY

Sedicigrammi

It is the reflection of the distinctive characteristics of our vineyards, our passion for quality and the continuous search for excellence. Sedicigrammi has a calibrated dosage, which makes each sip a discovery of balance and finesse.

ORGANOLEPTIC CHARACTERISTICS

Production area: Valdobbiadene and Vittorio Veneto.

Soil: Limestone, clayey.

Grape variety: 100% Glera.

Harvest: Manual, with selection of the grapes.

Vinification: Soft pressing of the grapes with membrane presses, static decantation of the must and fermentation at controlled temperature (18°), with selected yeasts.

Refinement: Rests on the yeasts (noble lees) in stainless steel tanks for about 3 months.

Second fermentation: Sparkling wine production with the Martinotti-Charmat method at controlled temperature and selected yeasts that enhance the notes of Valdobbiadene DOCG. With a rest on the yeasts for at least 70 days. Cold tartaric stabilization (-4°) and microfiltration of the yeasts before bottling.

Bottling: Isobaric, after sterile filtration.

TASTING

Colour: Bright straw yellow with greenish reflections, compact and persistent foam, fine perlage.

Aroma: Broad, very intense and fine. Hints of Kaiser pear, Golden apple, apricot and floral notes of orange blossom and tarragon stand out on a mineral background.

Taste: Soft, intense and enveloping. With great taste intensity and persistence, it envelops the palate with pleasantness and taste balance. Great correspondence with the aroma, excellent in the exit mineral.

ADVICE

Pairings: Ideal for quality moments with friends or family, this sparkling wine pairs beautifully with white meat dishes such as duck breast à l'orange and rustic dishes such as mushroom crostini, providing a unique tasting experience.

ANALYTICAL DATA

Alcohol content: 11,0% vol.

Residual sugars: 16 g/l

Acidity: 6 g/l

Ph: 3,15

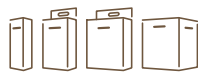
Pressure: 6 atm

Serving temp.: 6 - 8 degrees

TYPES



Bottles:
0,75 l
1,5 l
3 l



Packaging:
0,75l x1 x2 x3 x6



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