



Prosecco Valdobbiadene Superiore DOCG Extra Dry

Piero

This sparkling wine emerges from the sun-drenched slopes of Valdobbiadene, enriched by unmistakable aromas and a deep connection to the land. Crafted exclusively from Glera grapes and produced using the Martinotti method, it captures the essence of Venetian sparkling wine tradition.



GRAPES	Glera
AREA	Vineyards located in the municipality of Valdobbiadene
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	-
ANALYSIS DATA	Alcohol 11,5%
AGEING POTENTIAL	24/30 months
	Contains Sulphites

PRODUCTION AREA

Varied soil with moraines, sandstone and clay, limestone, lean, dry and shallow especially at higher altitudes.

WINEMAKING

After the harvest, the grapes are crushed and subjected to soft pressing with pneumatic presses and a static decantation of the must. Fermentation takes place at a controlled temperature (17-19° C) with selected yeasts.

TASTING

COLOUR: At sight, it has a pale straw yellow color with a dense and persistent foam. BOUQUET: The scent is characterised by notes of ripe apple and yellow-fleshed peach.

PAIRINGS

Perfectly refreshing as an aperitif, it pairs well with Venetian soppresa or fusion baozi. Ideal with shellfish and excellent with crudités.

PRIZES AND AWARDS

falstaff 91

Decanter SILVER

The Prosecco Masters SILVER

MUNDUS VINI 85

