



le Mesine

Valdobbiadene D.O.C.G.
Prosecco Superiore *Brut*



PRODUCTION AREA: Valdobbiadene

GRAPES: 100% Glera (traditionally known as Prosecco)

VINIFICATION: white vinification with soft pressing

SECOND FERMENTATION: 90 days in autoclave, Martinotti-Charmat method

COLOR: bright straw yellow

ALCOHOL CONTENT: 11,5% vol.

PRESSURE: 4,8 atm (average value at 20°C)

RESIDUAL SUGAR: 6,5 g/l

SERVING TEMPERATURE: 6/8°C

STORAGE: keep away from direct light and heat sources at a temperature of 15/20°C, preferably in an upright position. Do not store in the fridge long term.

PAIRINGS:



Description

White dry Spumante wine.

Fresh and light fragrance of white fruit and flowers.

Dry, mineral taste for a perfectly structured flavor.

Fine and persistent perlage.

Excellent as an aperitif, it also pairs beautifully with fish dishes, white meats and other delicate flavors.