

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

ZERO NOVE



From the finest grapes, chosen from a vineyard of a high calling, comes a superior brut that expresses the best characters particular of Valdellövo Prosecco. Slow fermentation gives a balanced structure, with nice acidity, minerality and a full bouquet, typical of Conegliano Valdobbiadene terroir.

Production Sheet

Classification: spumante brut

Varietal: 100% Glera

Vineyard: Crode at 200 meters above sea level

Harvest: the last ten days of September *Technology applied:* soft pressure with the pneumatic press and static settling of the must. Secondary fermentation occurs directly in a pressurized tank, at a controlled temperature of 14-15 °C.

Alcohol content: 11,5% vol. *Total acidity:* 6,5 g/l

pH: 3,20

Residual sugar: 7 g/l

Sensory Profile

Appearance: straw yellow with lime green hues. Fine and persistent bubbles.

Aroma: fine and delicate aromas, with enveloping floral notes of wisteria and acacia, accompanied by hints of green apple and peach.

Palate: soft and aromatic, with fresh acidity.

Serving Suggestions

Serving Temperature: 4-6° C (39-43° F)

Food Pairings: fruity aromas of crispy apple and pear with scents of acacia compliment any appetizer, especially one with fish or vegetables. Its soft and persistent flavour, with pleasant and slightly acidic freshness, enhances any first course dish, but could also be savoured with any other kind of dish with great satisfaction.