



Greme

VALDOBBIADENE D.O.C.G.

Brut

A fresh and elegant Valdobbiadene Prosecco Superiore DOCG with a fruity aroma, produced in the heroic viticulture tradition amongst the “greme”, our rugged and impervious hills.

VARIETY:
100% Glera

HARVESTING METHOD:
Upwards trained (Sylvoz, Cappuccina) in plantations of between 3500 and 4000 vines/hectare

LAND AND CLIMATE:
Hilly terrain that guarantees maximum exposure to the sun. The climate is particularly cool and breezy, ideal for preserving fragrance and acidity.

ALCOHOL:
11% vol

COLOR:
Straw yellow with greenish reflections.

AROMA:
Fresh and elegant with hints of apple, pear, roses and acacia flowers.

TASTE:
Harmonious and delicate, tangy and slightly aromatic.

PAIRINGS:
Particularly suitable as an aperitivo. It pairs well with fish dishes.

SERVING SUGGESTION:
6-8 °C

STORAGE:
Store in a cool and dark place, preferably between 10 and 16°C; vertically and not horizontally.