



TERRE DI ZANZAGO

Valdobbiadene Prosecco Superiore DOCG

Brut



Varietal: 100% Glera (formally known as Prosecco)

Training system: autocthonous called “cappuccina modificata”

Harvest Period: hand-picked grapes - from 15 to 30 September

Yield: 13,500kg/ha

Winemaking: white, with light pressing and limited skin contact

Primary fermentation: at controlled temperature with selected yeasts

Secondary fermentation: 40 days

Alcohol: 11,50% vol

Pressure: 5 atm

Sugar residue: 10 gr/l

Total acidity: 6,20 gr/l

Serving temperature: 5°-7° C

Storing: store in a cool place at a temperature lower than 15°C

How to describe on wine list: Valdobbiadene DOCG Brut