



## Valdobbiadene

Denomination of Origin Controlled and Guaranteed

### Brut



**Origin:** it comes from the sinuous hills of the Valdobbiadene area, where historically, the Glera variety expresses its highest quality

**Metodo:** Charmat, with refermentation in autoclave; maturation on yeast 1-2 months

**alcohol:** 11,5% vol

**sugar:** 10 g/L

**characteristics:** light, delicate and dry sparkling wine, characterized by a pleasant freshness that makes it an excellent aperitif companion and at the same time a pleasant combination with fatty foods or refined dishes of raw fish and shellfish. Serve at 6/8°C

