



## Valdobbiadene

Denomination of Origin Controlled and Guaranteed

### Dry Sulért



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

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

alcohol: 11,5% vol

sugar: 25 g/L

characteristics: fine and elegant sparkling wine, characterized by a pleasing soft and intense finish due to the greater residual sugar; the acidic note completes the delicate balance of taste that characterizes it. Ideal at the end of the alone or in combination with dry pastry. Serve at 6/8°C

