



MONTELVINI

Serenitatis Collection

**VALDOBBIADENE
PROSECCO SUPERIORE DOCG**

Extra Dry



Produced from grapes selected from the hills of Valdobbiadene and Conegliano. The Glera grape, native to the area, is robust with large, sparse bunches of one or two stalks. The fruit is of a golden yellow color with a pentagonal three or five-lobed bright green medium-large leaf.

The Winemaking Process

Harvested manually, before their physiological maturity in order to preserve the acidity, the grapes are immediately crushed and gently pressed to extract the first-pressing must. The first fermentation then follows at a controlled temperature (16-18 degrees Celsius), to obtain the basic wine, which is then re-fermented in an autoclave for the second fermentation.

The Wine

Bright straw-yellow in color, enhanced by its perlage. The aroma is rich with hints of pear and citrus fruits, giving way to strong floral notes that are also present on the palate. It is a soft, dry wine with a good level of acidity. It is perfect as an aperitif or with cured ham, fresh cheese or pasta dishes with white meat.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.65
SUGAR G/L	15.00
SO ² MG/L	115
ATM. PRESS.	5.20
CONTENTS	0,75 L
BOTTLES PER CASE	6