



## Prosecco di Valdobbiadene *DRY* doc

***Denomination:***

Doc

***Grapes:***

Prosecco.

Natural refermentation after careful fermentation of the initial must.

***Alcohol:***

10,5 % vol.

***Sugar:***

2,2 %

***Characteristics:***

Delicate and persistent perlage. Of a light straw yellow color. The bouquet is delicate, fruity and slightly aromatic. The taste is sweet, round and harmonic.

***Optimal service temperature:***

8-10 °C

***Serve with:***

Optimal as an aperitif. Or serve at the end of the meal to accompany pastries and desserts (or simply to substitute a dessert).

