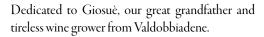


# VALDOBBIADENE PROSECCO SUPERIORE DOCG

Giosuè - Extra Dry Millesimato



The subtle sugar residue with finely balanced body, acidity, salinity and zest brings out the distinctive aromas of this semi-aromatic variety in the best possible way. In its complex aromas look for flowery sensations with honey alongside hints of fresh and exotic fruit.

## **TECHNICAL DATA**

Valdobbiadene Conegliano Glera (known as Prosecco) Modified Capuccina From mid September Off the skins with soft pressing Using select locally sourced yeasts at a controlled temperature for 30 days Charmat - Martinotti Fine and persistent Pale straw yellow Fresh, aromatic, harmonious

#### ANALYTICAL DATA

11,5% vol  $18 \,\mathrm{g/l}$  $6.0 \, \text{g/l}$ > 16 g/l5 bar

### **AVAILABLE SIZES**

Bottle 0,75 l Magnum 1,501





Decanter World Wine Award - UK

Area of origin FERMENTATION REFERMENTATION OR PRESA DI SPUMA

SERVING TEMPERATURE



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