



VALDOBBIADENE PROSECCO SUPERIORE DOCG Giosuè - Extra Dry Millesimato

Dedicated to Giosuè, our great grandfather and tireless wine grower from Valdobbiadene.

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
6-8 °C

ANALYTICAL DATA

11,5% vol
18 g/l
6,0 g/l
> 16 g/l
5 bar

AVAILABLE SIZES

Bottle 0,75 l
Magnum 1,50 l



AWARDS

2014 - Bronze Medal
Decanter World Wine Award - UK

2011 - Silver Medal
Effervescents du Monde - France

AREA OF ORIGIN

VARIETY

TRAINING SYSTEM

HARVEST PERIOD

FERMENTATION

REFERMENTATION OR PRESA DI SPUMA

METHOD

PERLAGE

COLOUR

AROMA

SERVING TEMPERATURE

ALCOHOL

SUGAR RESIDUE

TOTAL ACIDITY

DRY EXTRACT

PRESSURE AT 20 °C

