



VALDOBBIADENE PROSECCO SUPERIORE DOCG Labano - Brut

Dedicated to our father Labano, master of life and of wine.

This is the driest version of our Valdobbiadene DOCG line where its natural zest blends harmoniously with the lower sugar residue for a fine nose and full flavour. As you drink look for hints of peach and green apple alongside acacia flower.

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
9 g/l
6,0 g/l
> 16 g/l
5 bar

AVAILABLE SIZES

Bottle 0,75 l
Magnum 1,50 l



AWARDS

2002 - Silver Ribbon
Concorso Enologico Nazionale
Grandi Spumanti - Italy

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

