

GASPARETTO
HOW DO
YOU FEEL
VALDOBBIADENE
PROSECCO
SUPERIORE
DOCG
BRUT



Bottle Size: 0.75 l
Case: 6 bottles

Grape Variety: 100% Glera

Production Area: Valdobbiadene-Conegliano

Vinification:

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees Celsius.

Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

Alcohol Content: 11%

Residual Sugar: 6-12 Gr/L



Wine color:

Pale straw yellow, with a fine and elegant perlage.



Bouquet:

Fruity notes of green apple and pear, accompanied by a subtle floral note of jasmine.



Taste:

Fresh and lively, it is distinguished by dryness and acidity. These characteristics are balanced by a pleasant fruity note, creating a fresh sensation on the palate, ending with a slight minerality.



Pairings:

Light appetizers, fish dishes, mainly shellfish and crustaceans, and vegetable pasta dishes



Serving Temperature:

6°-8°