

GASPARETTO
HOW DO
YOU FEEL
VALDOBBIADENE
PROSECCO
SUPERIORE
DOCG
EXTRA
DRY



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.

Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

Alcohol Content: 11%

Residual Sugar: 12-17 Gr/L



Wine color:

Straw yellow, with a fine and elegant perlage.



Bouquet:

Fruity notes of golden apple, ripe pear and banana, accompanied by a subtle floral note of acacia and jasmine.



Taste:

Fresh, harmonious palate that balances ripe fruit flavors with a light sapidity, creamy bubbles and an elegant fruity aftertaste.



Pairings:

Light appetizers, fish dishes, white meats and fresh fruit desserts



Serving Temperature:

6° - 8°