


## Valdobbiadene Prosecco Superiore DOCG “52” Brut

Grapes	Glera
Region	Valdobbiadene
Alcohol	11.5%
Harvest period	Second half of September
Ageing potential	2 – 3 years

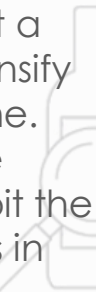


### TASTING NOTES



A fresh, young wine which is bright straw yellow in hue. On the nose there are floral hints of acacia blossom and fruity notes of rennet apple and peach. Fresh and fragrant on the palate, with extremely fine bubbles which carry the heady aroma of yellow-fleshed fruits and envelope the tongue and palate in a taste of enchanting sensations.

### TECHNICAL INFORMATION



The cuvée ferments in pressurized tanks at a controlled temperature of 14-16°C to intensify the inherent aromatic potential of the wine. Once the chosen pressure is reached, the temperature is drastically lowered to inhibit the yeasts. The sparkling wine rests on the lees in pressurized tanks for at least a further two months and is then prepared for isobaric bottling.

