



## VALDOBBIADENE DOCG PROSECCO 7 OMBRE

**Geographic area:** Conegliano and Valdobbiadene

**Grapes:** Glera, with small proportions of Verdiso and Perera

**Harvest:** beginning of September

**Vinification:** “in bianco”, i.e. soft pressing of grapes and then fermented without grape skins at a controlled temperature of 20° C. It becomes a very fine sparkling thanks to a slow second fermentation in large closed stainless steel tanks at 12-14° C over a period of 2 months.



**Tasting notes:** this crystal clear wine has a subtle pale yellow colour with a greenish tinge, with a fine and persistent perlage. It has an intense fruity bouquet of exceptional refinement, with clear hints of ripe golden apples and acacia blossom. A fresh, easy drinking wine soft and well-balanced, with a long, fruity finish.

**Pressure:** 5.5 atm

**Sugar residue:** 13,0 g/l

**Alcohol by volume:** 11,5% vol

**Serving temperature:** we recommend serving this sparkling wine at a temperature of 5-7° C. Uncork just before serving.

**Food pairings:** great as an aperitif; goes well with light, fish-based dishes

