

TORRI DI CREDAZZO CRU
VALDOBBIADENE PROSECCO SUPERIORE MILLESIMATO
D.O.C.G. EXTRA DRY

Denominazione di Origine Controllata e Garantita

Cod. P04

A fine sparkling wine that is the best expression of this vine variety.

TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G. It is made with selected grapes from the vineyard belonging to the Winery and is located at "TORRI DI CREDAZZO".
Soil:	Clayey and calcareous.
Vineyard Exposure:	South
Vineyard Height:	280 m above sea level.
Training System:	Double overturned.
Production u/ha:	12,000 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Very fine and persistent bubbles.
Bouquet:	Elegant with nuances of apple, peach and rose petals.
Flavour:	Velvety, full-bodied, savoury and fulfilling.
Recommended Food:	Great as aperitif and with pasta dishes based on fish and shellfish.
Serve at:	8° C (46° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	13 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy:	278 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

