

XZERO

VALDOBBIADENE PROSECCO SUPERIORE MILLESIMATO D.O.C.G. EXTRA BRUT

Denominazione di Origine Controllata e Garantita

Cod. P05

A wine with an important, harmonious structure, highlighting the mineral notes offered by the clay and limestone components of the soil.

TECHNICAL DATA

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| Grapes: | Glera - Chardonnay |
| Production Area: | Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G. |
| Soil: | Clayey, calcareous |
| Vineyard Exposure: | South-West. |
| 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

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| Colour: | Bright yellow straw with greenish reflections. Very fine and persistent bubbles. |
| Bouquet: | Elegant with nuances of green apple, pear, lime, flowers, citrus fruits. |
| Flavour: | Balanced structure. Harmonious and markedly sapid. |
| Recommended Food: | Excellent during the whole meal. |
| Serve at: | 8° C (46° F) |

ANALYTICAL DATA

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| Alcohol Content: | 11.5° |
| Residual Sugars: | 0 g/l |
| Total Acidity: | 5,5 g/l |
| Pressure: | 5 bar |
| Format: | 750 ml - 1500 ml |
| Allergens: | contains sulphites |



NUTRITION FACTS Per serving (one glass) 100ml

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| Energy: | 264 KJ / 65 Kcal |
| Protein: | <1 g |
| Fat: | <1 g |
| Carbohydrate: | 1,0 g |

Vegan friendly


