Domenico de Bertiol Extra Dry, Valdobbiadene Prosecco Superiore DOCG NV

IMO063NV

Giacomo Montresor

— Veneto, Italy

From the heart of the Prosecco zone - fine and delicate with apple and yeasty characters.

Production

Prosecco di Valdobbiadene Spumante is made from Glera grapes cultivated in selected vineyards in the district of Valdobbiadene near the town of Conegliano in the region of Veneto. Produced using the Charmat method of sparkling wine production with secondary fermentation taking place in tank. (The Champagne/traditional method is not used for Prosecco because the long ageing period would rob the wine of its freshness).

Tasting note

There are fine, light, fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose. The palate is creamy and softly sparkling with some richness and a long, gently aromatic finish.

Food Match

The perfect aperitif or celebration wine. Also goes very well with Panettone.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Valdobbiadene Prosecco Superiore DOCG

Winemaker:
Michele Spina

Grape Varieties:
Glera 100%

Suitable for:
Vegan

Bottle Barcode:
8003503014583