

LE
ZITELLE
VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.

Bartenéla

It is the *wine of the tradition and history of Valdobbiadene*, what was once produced in every house, when modern wine technology did not yet exist: the “**vin col fondo**”. Left to rest in barrels during winter, it is still bottled in spring **without being filtered** and left to mature with the first warm.

The result is a light wine, slightly sparkling, absolutely dry and with a strong hint of yeast, which arouses more and more interest, especially from young people.

Grape variety	glera 85% minimum
Area of origin	Veneto
Climate	fresh mediterranean
Vinification	white-wine fermentation with a 70% yield
Colour	straw yellow
Bouquet	soft on the palate, with slight nuances of yeast also on the nose
Flavour	Savory, well-balanced and approachable, with a harmonious fruity profile
Overall acidity	5,5 g/l
Residual sugar	0 g/l
Alcohol content	10,5% vol
Serving temperature	6° C - 8° C

