

LE ZITELLE

VALDOBBIADENE

PROSECCO SUPERIORE D.O.C.G.

Extra Brut

It is made from grapes grown on the hills of Valdobbiadene, where viticulture is considered “heroic” because all vineyard work, including harvesting, is carried out by hand by skilled growers who must first of all be able to keep their balance on extremely steep slopes.

The finest expression of Extra Brut comes from grapes grown on the oldest vines, which are able to give the wine a solid structure that, even in the absence of residual sugar, fully enhances the characteristics of the territory while lending intensity and longevity.

Extra Brut is also ideal when paired with hearty dishes

Grape variety	glera 85% minimum
Area of origin	Valdobbiadene D.O.C.G. hills
Climate	cool mediterranean
Vinification	white-wine fermentation with a 70% yield
Sparkling process	Charmat method
Colour	straw yellow
Perlage	Fine, lively and persistent
Bouquet	a refined balance of fresh floral aromas and light bread crust nuances
Flavour	dry and mineral, with a balanced interplay of acidity, volume and length on the palate
Overall acidity	5,5 g/l
Residual sugar	0 g/l
Alcohol content	11,5% vol
Serving temperature	6° C – 8° C

