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E-LABEL DIVIGNA
DIGITAL CARD
OF MULTILINGUAL PRODUCT

VALDERUSTÈ

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

EXTRA BRUT - MILLESIMATO

GRAPES: Glera

TRAINING SYSTEM: Cappuccina modified

HARVEST PERIOD: 15 - 30 September

MAXIMUM YIELD / HECTARE: 13,500 kg / ha

VINIFICATION: Soft pressing without skins

FIRST FERMENTATION: Static settling and controlled low temperature fermentation

SECOND FERMENTATION: 30 - 40 days (Charmat method)

MATURATION: 1 - 3 months

ANALYTICAL CHARACTERISTICS

ALCOHOL: 11.50% vol.

RESIDUAL SUGAR: 1,5 g / L

TASTE NOTES:

Organic Prosecco with a fine and persistent perlage. On the nose it recalls floral roses, citrus fruits, acacia, vine flowers and fruity notes of white peach, pear and apple. The taste is absolutely dry, but equally velvety and round with a delicate and creamy froth.

PAIRINGS:

Excellent as an aperitif, but also goes perfectly with risotto with seafood, shellfish and prestigious fish.

FORMATS: 75 cl / 150 cl



ORGANIC WINE

Authorized inspection body from the
MASAF IT-BIO-015 - Agricoltura UE

Organic Wine: Our vineyard is conducted exclusively with certified organic methods. This means that our grapes are produced without pesticides, herbicides and synthetic fertilizers.



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