

MO Collection

Valdobbiadene Prosecco Superiore DOCG

Extra Dry



GROWING AREA:

Hillslopes in the Prosecco Superiore DOCG Valdobbiadene zone.

GRAPE VARIETY:

Glera 100%.

VINIFICATION :

For this sparkling wine, the grapes are gently pressed and the must is fermented without the skins; the wine then receives a Charmat method secondary fermentation.

ALCOHOL:

11% Vol.

TOTAL ACIDITY:

5.5 - 6,5 g/l.

SUGAR LEVEL:

14 - 17 g/l.

SERVING TEMPERATURE:

6° - 8° C.

SENSORY PROFILE:

Produced from grapes grown in the heart of the Prosecco Superiore DOCG zone, this refined sparkling wine expresses to the highest degree the characteristics classic to the Glera variety. Its straw yellow is enhanced by subtle greenish highlights, and its bouquet releases floral scents married to emphatic notes of green apple and tropical fruit. With a delicate cascade of lingering, pin-point bubbles, this is an eminently soft, velvet-smooth, yet crisp sparkling Prosecco.

FOOD PAIRINGS:

A Prosecco Superiore for the entire meal, outstanding with fish and medium-sweet pastries and cakes.