

# LE ZITELLE

## VALDOBBIADENE

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### PROSECCO SUPERIORE DOCG

## Brut

Il Valdobbiadene Prosecco Superiore DOCG Le Zitelle Brut is a sparkling wine made with the grapes from the Valdobbiadene hills, a World Heritage Site Denomination.

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|------------------------|--|
| Grape variety          | glera 85% minimum  |
| Area of origin         | Valdobbiadene DOCG hills   |
| Climate                | fresh mediterranean  |
| Vinification           | white-wine fermentation with a 70% yield   |
| Sparkling process      | charmat method   |
| Colour                 | straw yellow   |
| Perlage                | fine, rich and persistent  |
| Bouquet                | fresh flowers with fruity notes of apple, pear and peach   |
| Flavour                | the perfect combination of softness, sapidity and acidity make this a balanced wine that is persistent on the palate |
| Overall acidity        | 5,5 g/l  |
| Residual sugar content | 11 g/l   |
| Alcohol content        | 11,5% vol.   |
| Serving temperature    | 6°-8° C  |

