

LE ZITELLE

VALDOBBIADENE

PROSECCO SUPERIORE D.O.C.G.

Sparkling Wine Aged on its Own Yeasts

Sparkling Wine *aged on its own yeasts* is Valdobbiadene's traditional wine which was once made in every household, back when pressurised tanks, filters and bottling machines didn't exist and when one would only follow the natural rhythm of nature. The wine that every grandfather made in their *caneva* cellar: *sediment wine*. Left to rest in barrels during the winter it was - and still is - bottled in the spring and left to age with the first warmth of the season to become slightly sparkling.

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

