



VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.

Marianna

MILLESIMATO DRY

The name of this wine recalls our family's origins and pays tribute to the hard work of previous generations. This sparkling wine is made from grapes grown in ancient vineyards on the Valdobbiadene hills, and is harvested strictly by hand.

DATA SHEET

GRAPE VARIETY	Glera 100%
HARVESTING PERIOD	15 th to 30 th September
YIELD PER HECTARE	13,500 kg
VINIFICATION	Gentle pressing with limited skin contact
PRIMARY FERMENTATION	At controlled temperature with selected yeasts
SECONDARY FERMENTATION	60 days

ANALYTICAL CHARACTERISTICS

ALCOHOLIC STRENGTH	11,5% vol.
RESIDUAL SUGAR	20 g/l
TOTAL ACIDITY	6,10 g/l

ORGANOLEPTIC PROPERTIES

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Inviting aromas of fruits
FLAVOUR	Harmonious, round, with a lovely balance
SERVING TEMPERATURE	8 °C
STORAGE	Store in a dry place with constant humidity, away from light
HOW TO INDICATE ON THE WINE LIST	Valdobbiadene D.O.C.G. Millesimato Dry "Marianna"