



VALDOBBIADENE
PROSECCO SUPERIORE DOCG

Zerosedici

EXTRA DRY

The grapes come exclusively from the most suitable areas in the Valdobbiadene hills and are only harvested by hand.

Extra Dry is the classic version, combining aroma and smoothness with vivacious bubbles created by slow secondary fermentation in an autoclave, with 16 grams of residual sugar per litre, hence its name 'Zerosedici'.

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	16 g/l
TOTAL ACIDITY	6,10 g/l

ORGANOLEPTIC PROPERTIES

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Intense scents reminiscent of white pulp fruit
FLAVOUR	Soft and perfectly balanced, with excellent persistence
SERVING TEMPERATURE	8 °C
STORAGE	Store in a dry place with constant humidity, away from light
HOW TO INDICATE ON THE WINE LIST	Valdobbiadene DOCG Extra Dry "Zerosedici"