



VALDOBBIADENE
PROSECCO SUPERIORE DOCG

Zerodue

EXTRA BRUT

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

This sparkling wine has a low residual sugar content, achieved with a long secondary fermentation process in an autoclave. This results in an extremely dry wine with 2 grams of residual sugar per litre, hence the name 'Zerodue'.

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	70 days

ANALYTICAL CHARACTERISTICS

ALCOHOLIC STRENGTH	11,5% vol.
RESIDUAL SUGAR	2 g/l
TOTAL ACIDITY	6,10 g/l

ORGANOLEPTIC PROPERTIES

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Intense hints of fresh fruit and toasted almond, with notes of green apple and peach
FLAVOUR	Very dry, savoury, fresh
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 Brut "Zerodue"

