SERRE®
DI PEDERIVA

Valdobbiadene DOCG

(Denominazione di Origine Controllata e Garantita)

“Colsentà” - Dry

A sparkling wine with a pale straw yellow colour and fine and persistent perlage.
It expresses various floral and fruity scents from wisteria to golden apple.
Lovely and velvety to the taste, it pairs perfectly at the end of a meal, especially with desserts, even creamy ones.

TECHNICAL DATA:
Alcohol 11% v/v; sugar 22,00 g/l; pressure 5 bar at 20 °C.

SERVING TEMPERATURE:
6-8 °C taking care of gently uncork.

GRAPES:
100% selected glera.

PRODUCTION AREA:
Steep vineyards in Combai.

CHARACTERISTICS OF THE VINEYARDS:
Classic uneven-aged vineyards in the prosecco area, planted entirely on the southern slopes of the hills.
The training system is the double-arched cane.

SOIL:
Soft, well structured, clayey with the presence of skeleton, well endowed with organic substance with neutral-alkaline pH.

HARVEST:
September.

VINIFICATION:
Classic white vinification with reductive technique, fermentation on the clean must at a controlled temperature and with selected yeasts.
Foaming takes place in autoclaves at a low temperature 12- 14° C. following the methodology of short Charmat.