



Valdobbiadene DOCG

(Denominazione di Origine Controllata e Garantita)

"Erres" - Extra Brut

The appearance is pale straw yellow with greenish reflections, fine and persistent perlage.

Fresh fruit and summer flowers complete the aroma particularly dry and crisp.

It is ideal for discerning palates and for those who want to try new taste experiences.

TECHNICAL DATA:

Alcohol 11% v/v; sugar 3 g/l; pressure 5 bar a 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 clean must at a temperature of 19-21 °C with selected yeasts.

Foaming is carried out in an autoclave following the short charmat method.