



## VALDOBBIADENE · DOCG · Rive di Combai

(Denominazione di Origine Controllata e Garantita)

### "Valgres" - Extra Dry



This fine sparkling wine is made from carefully selected grapes harvested in the steepest vineyards of Combai. To the eye it is pale straw yellow with fine-grained mousse accompanied by fine and persistent perlage.

It combines aromas of apple, pear, wisteria and jasmine. Velvety, ample and creamy, the taste recalls a distant hint of sultanas.

Ideal as an aperitif, but also at the end of a meal particularly with dry desserts.

#### TECHNICAL DATA:

Alcohol 11% v/v; sugar 17 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:

The grapes from a single, very steep vineyard are subjected to cryomaceration for a few hours; this is followed by a special white vinification with a reductive technique using special yeasts if leached. Refermentation takes place in autoclaves at a temperature of 12-14° C following the short Charmat method.