



T E N U T A NINEMORE

VALDOBBIADENE DOCG
Prosecco Superiore
BRUT



Origin of vineyards

Colline di Refrontolo

Varietal

100% Glera

Harvesting

Hand picked grapes

Winemaking process

Soft crushing and separation of free-run must. Slow fermentation at a controlled temperature and subsequent refinement in steel tanks for 4 months with batonnage every 10 days. Following the Italian Martinotti method, a second fermentation takes place for at least 40 days using selected yeasts.

Analytical parameters

Sugar residue: 7 g/l

Acidity: 6 g/l

Pressure (referred to 20 °C): 4,8 atm

Organoleptic characteristics

Color: pale straw-yellow with greenish and brilliant reflections

Bouquet: delicate fragrance with floral hints of wildflowers and fruity notes of apple and white peach

Taste: Well-structured, fresh and dry

Wine pairing

Ideal as aperitif and perfect with fish and vegetable appetizers, delicate first courses, slightly seasoned cheeses

To be served at 5-7 ° C

Tenuta NINEMORE di Padoin Adelaide
Via Monte Grappa 48
31053 Pieve di Soligo (TV)