

Valdobbiadene Prosecco Superiore Extra Brut DOCG

In vineyard

Valdobbiadene Prosecco Superiore DOCG Extra Brut Bosco del Merlo is produced exclusively from Glera grapes which on reaching the correct technological maturity are hand-harvested during the first hours of the day in order to guarantee the preservation of the grape's aromatic characteristics.



In cellar

Valdobbiadene Prosecco Superiore DOCG Extra Brut Bosco del Merlo is produced through fermentation of skins with soft pressing at a controlled temperature. The "prise de mousse" and the re-fermentation take place in steel tanks for about 60 days at 13° - 14° C with and the dosage is very (6 gr/l) to exalt the quality of the grapes and the crispness of the Prosecco.

Tasting notes

This wine is characterised by a straw yellow colour with pale green highlights, brilliant and creamy foam. Its perlage is fine, noble and persistent. The scent is fruity, clean with crunchy apple, pear, floral rose and bergamot. Sourness and fresh on the palate with a savoury and dry aftertaste.

Plus

Produced in the original area of production, now listed in the UNESCO heritage.

Pairings

Perfect as aperitif, and for the whole meal due to the low sugar content, a must-have wine for convivial occasions. Try it with tasty first courses such as potato ravioli stuffed with Casatella Trevigiana cheese and asparagus or fish dishes.

Serve at 6°C

11,5% Vol.
Bottle size: 0,75 l
Sugars: 4,5 g/l
Production area: Valdobbiadene DOCG

