



VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.

Zerotto

BRUT

The grapes come exclusively from the most suitable areas in the Valdobbiadene hills and are only harvested by hand.

This sparkling wine is the result of a meticulous secondary fermentation process in an autoclave. Once concluded, 8 grams of residual sugar per litre remain in the wine, hence the name 'Zerotto'.

DATA SHEET

GRAPE VARIETY	Glera 100%
HARVESTING PERIOD	15 th to 30 th September
YIELD PER HECTARE	13,500 kg
VINIFICATION	Gentle pressing with limited skin contact
PRIMARY FERMENTATION	At controlled temperature with selected yeasts
SECONDARY FERMENTATION	50 days

ANALYTICAL CHARACTERISTICS

ALCOHOLIC STRENGTH	11,5% vol.
RESIDUAL SUGAR	8 g/l
TOTAL ACIDITY	6,10 g/l

ORGANOLEPTIC PROPERTIES

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Very fine and intense, with hints of fruit
FLAVOUR	Dry, fresh, balanced and lean on the palate
SERVING TEMPERATURE	8 °C
STORAGE	Store in a dry place with constant humidity, away from light
HOW TO INDICATE ON THE WINE LIST	Valdobbiadene D.O.C.G. Brut "Zerotto"