



MOLINETTO



VALDOBBIADENE PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

BRUT

PRODUCTION ZONE	Valdobbiadene DOCG
ALTITUDE	Between 200 and 400 metres a.s.l.
GRAPE VARIETY	Glera
VINIFICATION	Soft pressing, fermentation with selected yeasts and at controlled temperature.
SPARKLING WINEMAKING PROCESS AND AGEING	45 days in pressure tanks and 2 months in the bottle.
ABV	11,5% Vol.
COLOUR	Straw yellow with bright golden reflections. Fine and persistent perlage.
BOUQUET	Typical aroma, floral and with marked fruity notes of pear and Golden Delicious apple.
TASTE	Refined, balanced with very persistent fragrance and flavour.
FOOD PAIRINGS	Ideal with fish dishes, tasty and succulent appetizers and to accompany the entire meal.
DRINKING NOTES	Chill gradually in the fridge, without any sudden changes in temperature. Best drunk from a stemmed glass. Serve at 6-7 °C.

Az. Agr. Molinetto s.s.

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