



# MOLINETTO



## VALDOBBIADENE PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita  
EXTRA DRY

<b>PRODUCTION ZONE</b>	Valdobbiadene DOCG
<b>ALTITUDE</b>	Between 200 and 400 metres a.s.l.
<b>GRAPE VARIETY</b>	Glera
<b>VINIFICATION</b>	Soft pressing, fermentation with selected yeasts and at controlled temperature.
<b>SPARKLING WINEMAKING PROCESS AND AGEING</b>	45 days in pressure tanks and 2 months in the bottle.
<b>ABV</b>	11% Vol.
<b>COLOUR</b>	Pale straw yellow with golden reflections. Fine-grained and persistent perlage.
<b>BOUQUET</b>	Unmistakable fruity aroma with hints of wild apple, Golden Delicious apple, of acacia flowers and honey.
<b>TASTE</b>	Lean and gentle, medium-bodied, with a slight residual sweetness.
<b>FOOD PAIRINGS</b>	Ideal for social occasions, with first courses and fish dishes.
<b>DRINKING NOTES</b>	Chill gradually in the fridge, without any sudden changes in temperature. Best drunk from a stemmed glass. Serve at 6-7 °C.