



SPUMANTI
VALDOBBIADENE



VALDOBBIADENE D.O.C.G. DRY - MILLESIMATO RIVE DI GUIDA "MADRE PAOLA"

Dry Millesimato named "Madre Paola" in honour of the winery's owner, a woman with a strong character but at the same time sweet and delicate, like the characteristics that distinguish this wine. A Valdobbiadene D.o.c.g. with a soft bubble and high residual sugar perfectly balanced with acidity.

Variety: 100% Glera.

Location: Production of a single vineyard, specifically in the hamlet of Guia di Valdobbiadene.

Harvest: September.

White Vinification: without the skins at a controlled temperature of 16 °C.

N° of bottles: 14.000 bottles.

Pairings: A wine suitable for any occasion, at the end of a meal paired with dry desserts, but also with parfaits or mousses. It can be enjoyed as a single glass with friends or loved ones thanks to its fullness and completeness.

Tasting notes: On the nose, this Valdobbiadene D.o.c.g. is an

Bottle Pressure: 5,0 atm

Residual sugar: 21-23 gr/L

Alcohol: 11,5% Vol.

Serving temperature: 6-7° C.

Available sizes: 0,75 L/1,5L