



Ca' dei Giari

Valdobbiadene D.O.C.G

Extra Dry Millesimato

It is used only Glera grapes, grown and harvested by hand in the vineyards of the small property of Simonetto family. The wine shows a pale yellow color, a fresh and balanced flavor with hints of apple, pear, peach, grape and acacia flowers. It turns out to be a cheerful companion for a drink with friends or dinners delicate and refined.



HOW TO DESCRIBE IN WINE LIST

Valdobbiadene D.O.C.G. Extra dry Millesimato

TECHNICAL INFORMATION

Area	Valdobbiadene Hills, Veneto, Italy
Grape variety	Glera grapes 100%
Training system	Valdobbiadene method called "Cappuccina modificata"
Harvest Period	From 15 September to 30 September
Harvest	Hand selected
Yield in kg of grapes per Ha	13.500 kg
Winemaking	Off skins by gentle pressing
Primary fermentation	Controlled temperature with selected yeasts
Fining	From 1 to 3 months
Foaming	"Charmat" method as Valdobbiadene disciplinary
Available size	Bottle 0,75 l, Magnum 1,50 l
Conservation	Keep upright, 12/18 °C, in dark place

ANALYTICAL FEATURES

Alcohol	11,5 % Vol
Sugar residue	13 g/l
Total acidity	6.00 g/l

ORGANOLEPTIC FEATURES

Colour	Pale Yellow
Perlage	Fine and persistent
Bouquet	Scents the apple, pear, peach and grape flowers and acacia
Taste	Fresh, well-balanced and velvety
Serving temperature	6-8° C
Sparkling method	"Martinotti – Charmat"

MATCHING

As an aperitif, delicate and refined dishes