

TERRA DI VITE
TERUZ

SÉDEGO

Brut

VALDOBBIADENE DOCG Prosecco Superiore

COLOR:	Straw yellow with light green reflections Fine and persistent bead.
BOUQUET:	Wide and fruity, peach and apple scents.
PALATE:	Sapid, fresh, fruity.
GRAPE VARIETY:	Glera 100%
PRODUCTION AREA:	Valdobbiadene
SOIL:	Various composition. Morainic hills.
VINEYARD ORIENTATION :	South
TRAINING SYSTEM:	Sylvoz
HARVEST:	Hand harvested from 15 September to 10 October
VINEYARD YELD :	135 q/ha
VINIFICATION:	Soft pressing with pneumatic press and decanting of must. Temperature controlled fermentation (17° - 19° C) with selected yeasts.
FIRST FERMENTATION:	Refinement and rest in steel tanks.
SECONDARY FERMENTATION:	Charmat method, in pressurized steel tanks for about 35 days.
ALCOHOL	11% vol
SUGAR:	7 g/l
FOOD PAIRING:	First course or fish dishes.
SERVING TEMPERATURE:	Cool to 6° - 8° C shortly before serving it.
STORAGE:	Store in a cool and dark place, do not keep in the fridge for too long.

