

VALDOBBIADENE D.O.C.G.
Prosecco Superiore
“Ripido”
Extra Dry

The assemblage incorporates components from various vineyards located among the rugged slopes of Farra di Soligo. The blend presents a marked aromatic complexity expressed by the diversity of the various soils of this area.



AZIENDA  AGRICOLA
LE VOLPERE

— VITICOLTORI DI PENDIO —

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Prosecco Superiore

“Ripido”
Extra Dry

GRAPE VARIETY: 100% Glera

TOTAL ACIDITY: 6 g/l

ALCOHOL: 11,5% Vol

EXCESS PRESSURE REF. AT 20 °C: 5 bar

RESIDUAL SUGAR: 14 g/l

AREA OF ORIGIN: Hills of Farra di Soligo

HARVEST: Manual

VINIFICATION

Grape selection, soft pressing, and separating of the first must through cold static decantation (clarification). Vinification with selected yeasts at a controlled temperature of 17 °C. Ageing on lees in stainless steel for 3 months.

Subsequent slow sparkling process of minimum 40 days according to the Italian method Martinotti.

ORGANOLEPTIC PROPERTIS

Elegant, fine, persistent perlage, with a pale yellow color and greenish hues. A bouquet of fine and delicate flowers on the nose with a delicate aroma of fruit, such as golden apples, pears, and peaches. To the palate it is savory, fresh and velvety.

PAIRING

Excellent as an aperitif, for every festive occasion.
Pairs well with sweet and savory dishes in general, risotto, young cheeses and dry pastries.
Serve at 6-7 °C

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