

**VALDOBBIADENE D.O.C.G.**  
Prosecco Superiore  
**“Ripido”**  
Brut

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*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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GRAPE VARIETY: 100% Glera

TOTAL ACIDITY: 6 g/l

ALCOHOL: 11,5% Vol

EXCESS PRESSURE REF. AT 20 °C: 5 bar

RESIDUAL SUGAR: 8 g/l

AREA OF ORIGIN: Hills of Farra di Soligo

HARVEST: Manual

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**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 and fresh with a pleasant acidity in the finish.

**PAIRING**

Excellent as an aperitif, for every festive occasion. Pairs well with risotto, young and medium aged cheeses, raw seafood and delicate fish appetizers. Serve at 6-7 °C

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