

ISABELLA

WINES

Valdobbiadene Prosecco

DOCG

Your liquid passport to Italy

TASTING NOTES

Creamy and bright, this off-dry sparkler offers mature white peach, golden pear, and candied lemon drop before an almond close. Vibrant acidity and a lively perlage accompany the rich flavors.

VINIFICATION

Martinotti (or Charmat) method is a process in the production of sparkling wine or semi-sparkling wine in which the second fermentation does not take place in the bottle but in a pressure tank. This is why it is also known as tank fermentation or bulk fermentation, in France as Cuve-closé and in Spain as Granvás.

FOOD PAIRING

Excellent with both meat and fish-based savory snacks. Ideal as an accompaniment for seafood and salmon sushi. A perfect aperitif wine.



APPELLATION

DOCG Valdobbiadene

ELEVATION

300 - 420 m ASL

VARIETAL

100% Glera

TA

6 g/L

ALCOHOL BY VOLUME

11%

RESIDUAL SUGAR

9 g/L

SOIL

Marne and sandstones

PRESSURE

5,5 BAR

DRY EXTRACT

>16 g/L

UPC

814829021203

