

batíso

VALDOBBIADENE DOCG PROSECCO SUPERIORE EXTRA DRY

The Prosecco superiore Valdobbiadene DOCG comes from the prestigious morainal terrain of Conegliano and Valdobbiadene. It is the example of a strictly manual agriculture on steep and insidious slopes, combined to a technologically evolved production. This allows the wine to sit on its native yeasts long enough to make Batíso Valdobbiadene DOCG the essence of fine drinking in every occasion.



Colour *Brilliant straw yellow.*

Nose *Floral in its springy nuances, fruity in the fragrances of pineapple, pear, apricot and pomegranate. It evolves with hints of white fruit and dry hay.*

Taste *To the palate it appears mineral and fresh, gifted with natural elegance. A high class creamy persistence.*

Method of production Charmat-Martinotti method.

Alcohol 11%.

Harvest Harvested by hand in the second half of September.

Grape Glera.

Residual sugar 14-16 gr/l.

Bottle size 0,75 l.

Food matching The Valdobbiadene DOCG Prosecco superiore is the quintessential aperitif; excellent with starters, delicate pasta dishes, risotto and shellfish, it finds a perfect match also with spicy food and fancy puff pastry.

How to serve Serve at 4°-6°C, preferably in an ice bucket.

How to list on wine menus Valdobbiadene DOCG Prosecco superiore extra dry, 2015, Batíso.



Batíso Agricola

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