

simone follador Valdobbiadene



Valdobbiadene Docg Brut

Production area: Town of Valdobbiadene, Santo Stefano vineyards.

Variety: Glera, Bianchetta e Perera grapes from our vineyards.

Harvest period: hand-picked from mid to late September.

Vinification technique: after the grape harvest and subsequent soft pressing, the must undergoes a first fermentation in stainless steel tanks at a controlled temperature.

The refermentation takes place in an autoclave with selected yeasts and lasts about 30 days ... the wine is then bottled and made to rest in the bottle for a few weeks.

Organoleptic notes

Perlage: fine and persistent bubbles.

Color: straw yellow.

Aroma: fruity, rich in hints of yellow fruits.

Taste: dry, good mineral persistence given by the land of origin.

Pairings: to be enjoyed with appetizers and fish first courses, excellent as an aperitif.

Serving temperature: 6-7 ° C

Storage: in a cool and dry place.

Alcohol content: 11.5% vol

Residual sugars: 8 gr / L