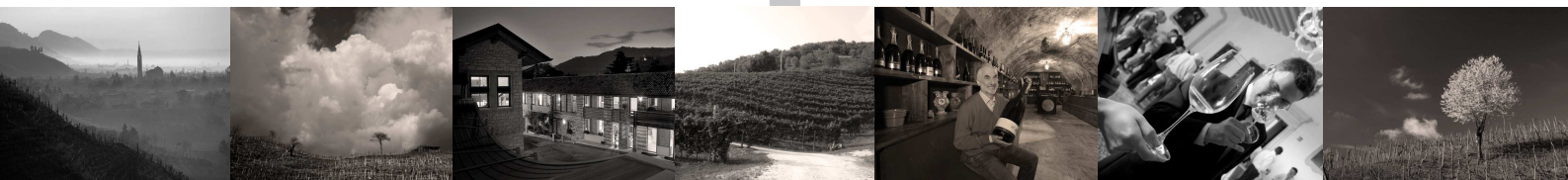


BORTOLOTTI

VALDOBBIADENE



VALDOBBIADENE DOCG BRUT

PRODUCTION AREA

Grape variety: 100% Glera from the commune of Valdobbiadene

Miocene subsoil with presence of clay, sandstone and marl

Altitude: 225 - 350 m.a.s.l.

Growing method and yield: double arch and Sylvoz.
2.500 - 3.500 vines/hectar with a grape yield of 13000 kg/hectar

Period of harvest: manually at the end of September

CHEMICAL CHARACTERISTICS

Alcohol: 11,5 %

Residual sugar: 7 gr/l

CHARACTERISTICS

Characteristic varietal aromas. More clean in the grapes selections dedicated to a brut, whit marked notes of pear. And that is the why is best suited to culinary accompaniments

SUGGESTIONS

Extremely versatile for all occasions during the whole day. Enjoy the freedom to fantasize about combinations

SERVING TEMPERATURE

between 8° and 10° C

HOW TO INDICATE IN A WINE LIST

Valdobbiadene DOCG Brut - Bortolotti



ENJOY LISTENING

Teardrop - Massive Attack

