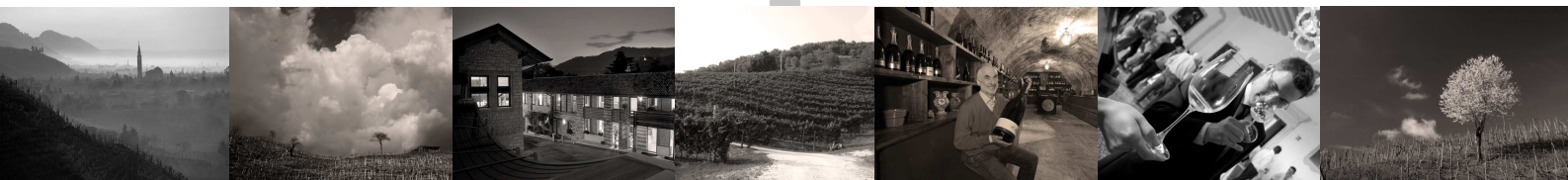


# BORTOLOTTI

VALDOBBIADENE



## " 47 "

# VALDOBBIADENE

## DOCG

### EXTRA DRY

#### 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.  
2.600 - 3.200 vines/hectar with a grape yield of 11000 kg/hectar

Period of harvest: manually at the end of September

#### CHEMICAL CHARACTERISTICS

Alcohol: 11,5 %

Residual sugar: 17,50 gr/l

#### CHARACTERISTICS

Straw yellow, intense aromas of white peach, white flower and pleasant notes of talc. Rich and dense on the palate offers fruity creamy peach and apricot with unexpected length and body structure

#### 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

"47" Valdobbiadene DOCG Extra Dry - Bortolotti



#### ENJOY LISTENING

Volare - Domenico Modugno