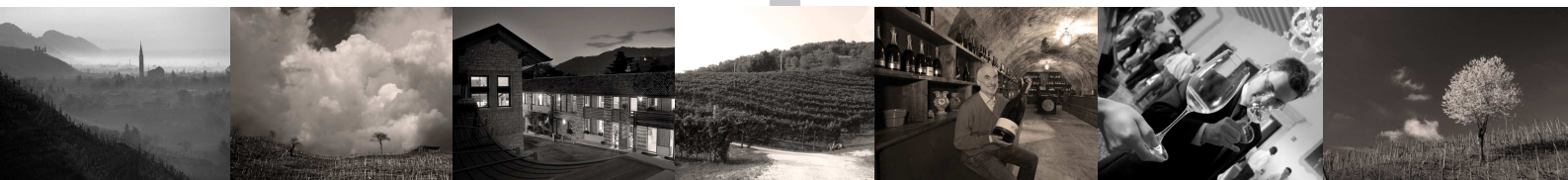


BORTOLOTTI

VALDOBBIADENE



X - DRY TIME®

EXTRA DRY

PRODUCTION AREA

Grape variety: 50% Chardonnay, 35% Pinot Bianco and 15% Müller Thurgau; Chardonnay and Müller Thurgau from the hilly area of Trento and Pinot Bianco from the area of Grave del Friuli

Terroir: medium-textured hilly soils of morainic origin

Altitude: Chardonnay 50 m.a.s.l., Pinot Bianco and Müller Thurgau 200 - 250 m.a.s.l.

Growing method and yield: double arch and Sylvoz.
Average yield of 13,5 - 15 ton/ha

Period of harvest: generally between the 15th and the 30th of September

CHEMICAL CHARACTERISTICS

Alcohol: 12 % Residual sugar: 16 gr/l Acidity: 5,70 gr/l

CHARACTERISTICS

At sight straw yellow and bright with fine grain perlage. Pleasantly aromatic at nose with notes of white flowers and yellow fruits. Lightly smooth and fresh

PAIRING

Sparkling wine for an informal aperitif with friends, perfect for cocktails

SERVING TEMPERATURE

between 8° and 10°C

HOW TO INDICATE ON A WINE LIST

X - Dry Time Extra Dry - Bortolotti



ENJOY LISTENING

A Sky Full Of Stars - Coldplay