



## VALDOBBIADENE PROSECCO Superiore D.O.C.G.

This sparkling wine is made from hand-picked and selected Glera grapes. After the classic vinification processes, the second fermentation takes place following the Charmat method, with refermentation in autoclave for 30-40 days, followed by an ageing period of 1-3 months on its own yeasts.

The Valdobbiadene Prosecco Brut by Iris Vigneti has a characteristic straw yellow colour, creamy bubbles and a fine and persistent perlage. To the nose it opens with delicate floral aromas of acacia and rose, accompanied by fruity notes of yellow peach, rennet apple and pear. The taste is dry, fresh and well balanced, with good aromatic persistence and a fruity finish.

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### RECOMMENDED COMBINATIONS

Prosecco is excellent as an aperitif and goes well with refined fish and shellfish dishes but it is also excellent with fried vegetables.

**SERVING TEMPERATURE:** 6-7° C