ALESSANDRO BERSELLI

Signature Collection

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. MILLESIMATO

Grape Varietals: 100% Glera.

Average age of the vines: 15 years.

Soil: clayey.

Harvest Period: end of August - beginning of September.

Vinification: soft pressing followed by cold decanting. The fermentation takes place in stainless steel at a low controlled temperature, while the sparkling wine vinification in autoclave foresees a minimum on the yeasts of two months.

Alcohol Content: 11.5% by vol.

Residual Sugar: 11 grams per liter.

Color: straw yellow with green reflections.

Aroma: very fruity and interesting, with a nice note of green apple and bread crust, and a slight citrus hint at the finish.

Palate: the perlage is persistent and, overall, it is very refreshing, well-balanced, fruity, harmonious, and persistent.

Food Suggestions: shellfish, oysters, sushi, excellent as an aperitif.

Serving Temperature: 4-6 °C / 39-43 °F.

VINI D'ITALIA 19 89

Alessandro Berselli

THE SOUL OF ITALIAN WINE