

# ALESSANDRO BERSELLI

## Signature Collection

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.  
MILLESIMATO CERTIFIED ORGANIC - VEGAN



**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:** 8 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.