

ALESSANDRO BERSELLI

Signature Collection

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



Grape Varietals: 100% Glera

Vineyards: Conegliano and Valdobbiadene hills

Average age of the vines: 10/15 years

Soil: clay

Harvest Period: manual; end of August/beginning of September

Vinification: soft cold crushing and pressing. Cold static settling of the must. Low temperature controlled alcoholic fermentation in stainless steel tanks. Second fermentation in autoclave with permanence on the lees for at least 2 months

Alcohol Content: 11.5% by vol.

Residual Sugar: 8 grams per liter

Color: yellow with green tints

Aroma: green apple, acacia flowers with citrus notes in the finish

Palate: elegant and persistent perlage. Very balanced in the mouth, with a marked freshness accompanied by a silky flavor

Food Suggestions: shellfish, oysters, sushi

Serving Temperature: 6-8 °C / 43-46 °F