Casa Coller Valdobbiadene Prosecco Superiore Extra Dry DOCG



Elegant Prosecco Superiore DOCG from the hills of Valdobbiadene impresses with its fine perlage, freshness and harmonious fruitiness. On the nose, aromas of pear, green apple and delicate blossoms appear; on the palate it is lively, soft and pleasant with a slight residual sweetness (Extra Dry). Ideal as an aperitif or with light dishes. Made from 100 % Glera grapes. After the first fermentation in a stainless steel tank, the second fermentation takes place by the Charmat method in a pressure tank over several weeks, which creates the fine, elegant perlage. The Prosecco is then gently filtered and bottled to preserve freshness and aroma optimally.

Artikelnummer	51413
Artikelname	Casa Coller Valdobbiadene Prosecco Superiore Extra Dry DOCG
MwSt.%	8.1
Basiseinheit	Casa Coller
EAN-Code	8000013022749
Smallest sales unit	Bottle
Alcohol content	11%
Content	0.75 L
Country of origin	Italy
Region	Veneto
Type	Prosecco

Grape varieties	Glera
Quality features	Sustainable Winery