



VALDOBBIADENE  
PROSECCO SUPERIORE D.O.C.G.  
SPUMANTE EXTRA DRY MILLESIMATO  
COL DE L'UTIA

Selected grapes of our Prapian estate, dedicated vinification and unique richness and freshness.

Classification:	Valdobbiadene Prosecco SUPERIORE D.O.C.G. Extra Dry Spumante
Area of origin:	Valdobbiadene - Prapian area, in the heart of Prosecco land where the Prapian estate is located
Grapes:	Glera
Wine-making:	Must obtained through soft pressing, cleaned through cold static decantation and fermented at a controlled temperature thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature and further fermentation following the Charmat method.
Refining:	In bottle
Preservation:	16/20 months depending on the temperature and lighting of the place where it is stored.
Colour:	Pale Straw yellow, clear thanks to its fine and long-lasting perlage.
Aroma:	Intense and fruity with apple, pear and white pulped-fruit scents, with wisteria, acacia and white flower hints.
Flavour:	Fine and delicate, fresh and harmonic bouquet.
Alcohol content:	11,5% Vol.
Total acidity:	5,7 - 5,9 g/l
Residual sugar:	15 - 17 g/l
Serving temperature:	8-10° C.
Gastronomic match:	It's a very versatile wine, it can be served as an aperitif or with all the courses. Excellent with finger food and with fish, delicate meat or fresh cheese - based dishes.
Awards:	Commended - Decanter 2019 Rosso - The Winehunter Award 2019 Commended - Decanter 2018/2017/2015 Commended - I.W.C. 2018/2017 Rosso - The Winehunter Award 2018 Silver - I.W.S.C. 2017 Bronze - Decanter 2016 Silver - I.W.C. 2016 Bronze - I.W.S.C. 2016 Bronze - I.W.C. 2015/2014 87/89 Points - MEININGERS WEINWELT 2013