



MEROTTO
AZIENDA AGRICOLA

La Primavera di Barbara

VALDOBBIADENE
PROSECCO SUPERIORE DOCG

DRY - MILLESIMATO 2018



The grapes used in this highly-appreciated wine come from a small, select vineyard in Col San Martino.

TECHNICAL CHARACTERISTICS

Production area: Col San Martino vineyards.

Varieties: 90% Glera, 10% Perera.

Wine making technique: off-the-skin vinification, soft pressing and pure fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 60 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 21 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: Straw yellow colour; bright with a lively, layered foam; fine and persistent perlage.

Bouquet: intense fruity scents of apple, pear and apricot; varied floral sensations of rose and wisteria complete the bouquet.

Taste: crisp, savoury and a balance of sweetness and freshness.

Finish: very fragrant and fresh despite the perceptible presence of residual sugar.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 - Jeroboam 3 litres