

# GHIACCIO

## VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

**MILLESIMATO PAS DOSÉ  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA GARANTITA**

A wine with an important, harmonious structure, highlighting the mineral notes offered by the clay and limestone components of the soil.



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### TECHNICAL DATA

<b>GRAPES</b>	85% Glera - 15% Chardonnay
<b>PRODUCTION AREA</b>	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
<b>SOIL</b>	Clayey, calcareous
<b>VINEYARD EXPOSURE</b>	South-West
<b>VINEYARD HEIGHT</b>	280 m above sea level
<b>TRAINING SYSTEM</b>	Double overturned
<b>PRODUCTION U/HA</b>	13.500 kg
<b>VINTAGE</b>	September
<b>VINIFICATION</b>	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented Sparkling Wine

**PRODUCTION PROCESS** The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

### ORGANOLEPTIC PROFILE

<b>COLOUR</b>	Bright yellow straw with greenish reflections. Very fine and persistent bubbles
<b>BOUQUET</b>	Elegant with nuances of green apple, pear, lime, flowers, citrus fruits
<b>FLAVOUR</b>	Balanced structure. Harmonious and markedly sapid
<b>RECOMMENDED FOOD</b>	Excellent during the whole meal
<b>SERVE AT</b>	8° C (46° F)

### ANALYTICAL DATA

<b>ALCOHOL CONTENT</b>	11.5°
<b>RESIDUAL SUGARS</b>	0 g/l
<b>TOTAL ACIDITY</b>	5,5 g/l
<b>PRESSURE</b>	5 bar
<b>FORMAT</b>	750 ml - 1500 ml

### NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

<b>ENERGY</b>	264 KJ / 65 Kcal
<b>PROTEIN</b>	<1 g
<b>FAT</b>	<1 g
<b>CARBOHYDRATE</b>	1,0 g