



ROTAS

VALDOBBIADENE

PROSECCO SUPERIORE DOCG

GRAPE VARIETIES:	Glera
GEOGRAPHICAL LOCATION:	Within the delimited D.O.C.G. production zone, on the hills of the first Dolomitic ridges in the northern part of the Province of Treviso.
HARVEST PERIOD:	The second part of September.
VINIFICATION:	White vinification, that is to say without the skins, at a controlled temperature of 18°C (68°F).
TAKING ON OF THE SPARKLE:	Through slow refermentation in large sealed tanks at 12-14°C (approx. 54 - 57°F).
SERVING TEMPERATURE:	5 - 7°C (approx. 41 - 45°F), uncorking the bottle just before serving.

ANALYTICAL FEATURES

PRESSURE BEHIND THE CORK:	Approx. 5 atm
RESIDUAL SUGAR:	About 15 gr/Ltr

ORGANOLEPTIC FEATURES

COLOUR:	Light straw - yellow tending to pale green.
PERLAGE:	Persistent perlage of minute bubbles.
BOUQUET:	The bouquet, although persistent and intensely fruity, is extremely delicate which brings mature golden apples and acacia flowers readily to mind.
TASTE:	It is gently sweet and fresh on the palate and pleasantly light in alcohol, extremely smooth and well-balanced with long and fruity finish.
FOOD AFFINITIES:	With its great versatility, it can be enjoyed equally well as an aperitif or to enhance the close of a meal. Indeed, this is a wine that can brighten up any hour of the day.