



## Valdellövo – Spumante Extra Dry, “Anno Zero”

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**Appellation:** Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Extra Dry  
**Type:** Spumante extra dry  
**Varietal Blend:** 90% Glera (Prosecco), 10% Bianchetta and Verdiso

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**Region:** Veneto

**Vineyard Notes:** **Vineyard:** Crode and Pecol, from 200 to 300 meters above sea level  
**Grape Harvest Period:** The last ten days of September

**Winemaking Notes:** Primary fermentation occurs in stainless steel tanks for 10 days. The secondary fermentation occurs in stainless steel pressure tanks at a temperature of about 14-15° C. The duration of the entire cycle is about 50 days.

**Appearance:** Straw yellow with greenish hues. Fine and persistent bubbles.  
**Aroma:** Elegant, delicate and embracing, with notes of white flowers, green apple and pear.  
**Palate:** Fresh and alive, with a good balance of acidity and sugar, accompanied by a fruity and savory persistent finish.  
*Serving Temperature:* 4-6° C (39-43° F)  
**Food Pairings:** The extraordinary softness makes any appetizer really special, and further accompanies a menu of delicate appetizers, vegetable soup, seafood, pasta with light sauce, fresh cheese and white meat.

**Tasting Notes:**

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