



**TENUTA
SAN
GIORGIO**

WINE	Prosecco Spumante Extra Dry Valdobbiadene DOC	
APPELLATION	DOC Valdobbiadene	
GRAPE VARIETY	85 % Prosecco – 15 % Chardonnay	
GROWING LOCATION	Prosecco is an autochthonous grape variety growing in the sun-drenched hills above Conegliano and Valdobbiadene at an average altitude of 250 meters (820 ft.), in an area where wine-making tradition meets state-of-the-art vinification facilities.	
SOIL COMPOSITION & ENVIRONMENT	The fairly deep ground substratum is morphologically composed of moraines, marly sandstone, clay and molasses of Pliocene, evidence of the soil's morainal origin. Pedoclimatic conditions are made complete by a sunny, naturally-ventilated, tempered climate.	
TRAINING SYSTEM	Sylvoz and Guyot.	
HARVEST SEASON	Grapes are picked ripe in varietal aromas in middle September.	
ALCOHOL	11 % by vol.	
RESIDUAL SUGAR LEVEL	18 gr/lt	
TASTING NOTES	Pale straw-yellow in colour, with a crystal-clear, crisp, creamy beading conferred by the second Charmat-method fermentation. Well-developed, delicate on the nose, with fruity and floral notes that range from pear and citrus to hawthorn. Exquisitely acidulous, velvety, full-flavoured on the palate, unfolding to a complex array of white-fleshed fruits nuances and smoothing out to a fresh, persistent finish.	
SERVING TEMP.	6-8 C°	
FOOD AND WINE PAIRING	Extremely versatile, all-course wine, perfect in any convivial situation. Superb as aperitif, for a toast with friend. Enjoyed at its very best with sea-food and shellfish. Also excellent when paired to a <i>Panettone</i> .	



PACKAGING

**BOTTLES/CASE: 6
CASES/EPAL: 80**

“Technical information is for guidance only and is not binding”

TENUTA SAN GIORGIO S.R.L. – Società Agricola

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