

ter
ra
di Guia

VALDOBBIADENE D.O.C.G.
BRUT

VINEYARD

Production area:

Valdobbiadene,
Province of Treviso

Grape variety:

Glera

Time of harvest

Harvested by hand,
September 15 to 30

VINIFICATION

Fermentation tank:

Stainless steel

Fermentation

temperature:

16/18°C

Sparkling

winemaking method:

Charmat

Ageing:

Short time in steel
followed by 50 days in
the bottle before being
put on the market



TASTING

Colour:

Straw yellow with fine
and persistent

Bouquet:

Complex blend of
flowers and fruit

Flavour:

Complex nose full of
flowers and fruit

Serving suggestions:

At 7/8°C as an aperitif,
throughout the meal
and great with seafood

TECHNICAL
DATA

Alcohol content:

11% Vol.

Residual sugar:

8 grams / litre

Total acidity:

5,8 grams / litre

Ph:

3,20

Azienda Agricola Terra di Guia

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