

ter ra di Guia

VALDOBBIADENE D.O.C.G. EXTRA DRY

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

SIZES

Standard: 0,75 l

Magnum: 1,5 l



TASTING

Colour:

Straw yellow lively,
persistent and fine
perlage

Bouquet:

Elegant meadow
flowers and fruity with
hints of apple and pear

Flavour:

Full bodied, well-
balanced with subtle
sweetness

Serving suggestions:

At 7/8°C excellent as
an aperitif, between
meals, with light meat
or fish

TECHNICAL DATA

Alcohol content:

11% Vol.

Residual sugar:

16 grams / litre

Total acidity:

5,6 grams / litre

Ph:

3,18

Azienda Agricola Terra di Guia

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