

ter
ra
di Guia

VALDOBBIADENE D.O.C.G. RIVE DI GUIDA EXTRA BRUT

VIENYARD

Production area:
Valdobbiadene, Rive di
Guida, Province of Treviso
Grape Variety:
Glera
Grape harvest:
Harvested by hand,
September 15 to 30

VINIFICATION

Fermentation tank:
stainless steel
Primary fermentation:
16-18°C and static set-
ting
**Sparkling winemaking
method:**
Charmant method
Second fermentation:
40 days
Ageing:
short time in steel
followed by 50 days in
the bottle before being
selling into the market



TASTING

Colour:
pale yellow, persistent
and fine perlage
Bouquet:
delicate with mineral
touch, floral notes of
citrus, acacia and fruits
note of apple and white
peach
Flavour:
dry, sapid with a pleasant
finesse and roundness
of taste
Serving suggestion:
at 7/8°C
Match:
shellfish, raw fish and
white meat. Excellent
wine for aperitif

TECHNICAL DATA

Alcohol content:
11,5% vol.
Residual sugar:
3 grams / liter
Total acidity:
5,8 grams / liter

Azienda Agricola Terra di Guida

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