



ANNOZERO

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. - Extra Dry

To remember the beginnings of an adventure and the story of a passion, Anno Zero unites the best of our grapes with the most modern technologies of vinification, to find that elegance, that softness and the fresh nuance of aromas that capture the essence of our prosperous and sunny hills

Production sheet

Classification: spumante extra dry

Varietals: 90% Glera, 10% Bianchetta and Verdiso

Vineyards: Crode and Pecol, from 200 to 300 meters above sea level

Harvest: the last ten days of September

Technology applied: primary fermentation occurs in stainless steel tanks for ten 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 60 days

Alcohol Content: 11% vol.

Total Acidity: 6 g/l pH: 3,20

Residual Sugar: 14 g/l

Sensory profile

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 savoury persistent finish

Serving suggestions

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

