

TANORE

VALDOBBIADENE DOCG
BRUT



It is the most modern and youthful sparkling wine, dedicated to lovers of dry, full-bodied wines with low residual sugar that enhances their flavor.

Perlage	Fine and persistent
Colour	Pale straw yellow
Bouquet	Intense with notes of green apple, white flowers, and pear.
N° of bottles	10. 000
Area of origin	Valdobbiadene, <i>Marai, Micela</i>
Varietal	100% Glera
Vineyard exposure	West
Inclination	50%
Vineyard age	average age 50 years
Training system	Double arched cane
Planting density	3.400 vines/ha
Yields	135 q/ha
Vineyard temperature	April–October (<i>medium</i>) 18.5 C°
Harvest period	20 September / 10 October
Harvest method	Only handmade, exclusively handpicked
Sparkling wine method	Martinotti or Charmat method
Fining	3 months

ANALYTICAL FEATURES

Alcohol	11,5% Vol
Residual Sugar	6 g/L
Acidity	5,15 g/L
Pressure	5 bar - at 20° C (<i>average value</i>)

STORAGE AND SERVICE

Bottles should be kept upright in a cool and dark place
Serving at 6-8 °C

FOOD PAIRING

An excellent aperitif, it pairs well with battered vegetables, fish dishes, and pasta salad. It is the sparkling wine of summer. Conviviality, oysters, scampi, and good company.