

TANORE[®]

VALDOBBIADENE DOCG
EXTRA DRY



This is the classic version of Valdobbiadene DOCG, expressing the characteristics of this territory to the fullest. An essential part of any aperitif, at any time of day. Appreciated by people of all ages, all over the world.

Perlage	Fine and persistent
Colour	Straw yellow
Bouquet	Lively, sweet, with pronounced notes of tart apple, citrus, and wildflowers. Well-structured and persistent on the palate.
N° of bottles	20. 000
Area of origin	Valdobbiadene, Oltraval, <i>Marai</i>
Varietal	100% Glera
Vineyard exposure	South
Inclination	25-40%
Vineyard age	up to 60 years
Training system	Double arched cane
Planting density	3.000 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	14 g/L
Acidity	5, 20 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

The ideal aperitif and perfect way to end a meal in any season. The wine for young and carefree celebrations.