



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Sparkling Wines

ZATÈR

DRY
VALDOBBIADENE DOCG
PROSECCO SUPERIORE

“Zatèr”: This is the ancient name of the boatmen who guided their rafts - zattere - from the mountains to the lagoon with their cargo.

The ideal aperitif for all seasons. In the kitchen it goes well with light hors d'oeuvres, all kinds of fish, deep fried fish and delicately flavoured first courses.

Serving temperature: 6 °C

SENSORY CHARACTERISTICS

With a delicate yet intense bouquet with flowery notes and hints of yellow fruit, golden delicious apples and a vaguely tropical sensation.

TECHNICAL DATA

Area of origin: Guia di Valdobbiadene

Variety: Glera with a small percentage of grapes traditionally used in the Cuvée Prosecco di Valdobbiadene

Training system: Cappuccina

Harvest period: First half of September

Yield Kg grapes per ha: 12,000 kg

Vinification: Off the skins using soft pressure

First fermentation: At a controlled temperature of 14°C with select yeasts

Presatura di spuma: Charmat method in horizontal autoclaves

Maturing: On the yeasts for more than 30 days

Alcohol: 11% Vol.

Sugar residue: 14.00 - 16.00 g/l

Total acidity: 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres