



# Isabella Prosecco Valdobbiadene Brut



**Varietal:** 100% Glera

**Elevation:** 300 – 420 m ASL

**Appellation:** DOCG Valdobbiadene

**Alcohol %:** 11

**Residual Sugar:** 9 gr / liter

**Soil:** Marne and sandstones.

**Pressure:** 5.5 BAR

**Production:**

**Dry Extract:** >16 gr / liter

**Acidity:** 6gr / liter

**Tasting Notes:** Creamy and bright, this off-dry sparkler offers mature white peach, golden pear and candied lemon drop before an almond close. Vibrant acidity and a lively perlage accompany the rich flavors.

**Vinification:** Martinotti (or Charmat) method is a process in the production of sparkling wine or semi-sparkling wine in which the second fermentation does not take place in the bottle but in a pressure tank. This is why it is also known as tank fermentation or bulk fermentation, in France as Cuve-close and in Spain as Granvás.

**Food Pairing:** Excellent with both meat and fish-based savory snacks. Ideal as an accompaniment for seafood and salmon sushi. A perfect aperitif wine.



## Accolades

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