



## SERRAI - EXTRA DRY

### VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

Complete personality

**Production area:** from highly vocated vineyards in the appellation chosen from those that give the most complete expressions of taste-olfactory fullness

**Grape:** Glera

**Exposition:** different, from south-east to south-west

**Training system:** row training, plants of different ages

**Yield:** 135 q/ha

**Harvesting period:** September

**Vinification:** the grapes are quickly brought to the winery, pressed whole in a soft manner. The must is fermented clear with selected yeasts at a controlled temperature of 18°.

Sparkling takes place in steel autoclaves at a temperature of 18°, using selected yeasts, for at least 30 days

**Alcohol content:** 11 % vol

**Sugar content:** 14 - 15 gr/l

**Total acidity:** 5.5 - 6 gr/l

**Color:** bright straw yellow

**Perlage:** fine-grained, creamy and persistent

**Bouquet:** fruity, notes of ripe apple and pear

**Flavour:** fruity returns in the mouth, softly and pleasant

**Pairings:** thanks to its delicacy and softness, it goes well with white meat, fresh cheese and risotto with shellfish or seafood

**Service:** 6° - 8°C, in white wine tulip

**Storage:** store in a cool, dark place

**Formats:** 0,75L

**Fan facts:** Serrai is the result of a selected cuvée, carefully assembled at the end of winter to enhance the aromas and aromas of wine. An art that combines tradition and technique to give a unique tasting experience

#### Awards:



3 viti - Guida AIS Vitae La Guida Vini 2024



2 Bicchieri Rossi - Vini d'Italia Gambero Rosso 2024



3,5/4 rosoni - Guida Vinetia 2024, AIS Veneto