

## La Primavera di Barbara Valdobbiadene Prosecco Superiore DOCG Dry - Merotto



### The Producer:

Top flight Prosecco is revelation, particularly those from small producers in the heart of the region such as Merotto. The nose has a lovely fresh fruit initial tone of apples and pears followed by a floral touch. On the palate it has ripeness and weight with a good finish.

### The Wine:

Production area: Col San Martino vineyards.

Varieties: 90% Glera, 10% Perera.

Wine making Technique: off-the-skin vinification, soft pressing and pure fermentation at controlled temperature. Second fermentation and natural fermentation in autoclave for about 60 days at 12 – 13°C.

Sugar residue: 21 g/l



### Tasting Notes:

Appearance: Straw yellow colour; bright with a lively, layered foam; fine and persistent perlage. Bouquet: intense fruity scents of apple, pear and apricot; varied floral sensations of rose and wisteria complete the bouquet.

Taste: crisp, savoury and a balance of sweetness and freshness.

Finish: very fragrant and fresh despite the perceptible presence of residual sugar.

Code: 2364

ABV: 11,5%

Pack: 6x75cl

Vegan: No

Vegetarian: No

Closure: Natural Cork

Awards: 2022 - BRONZE IWSC,  
DWWA 2023 - BRONZE