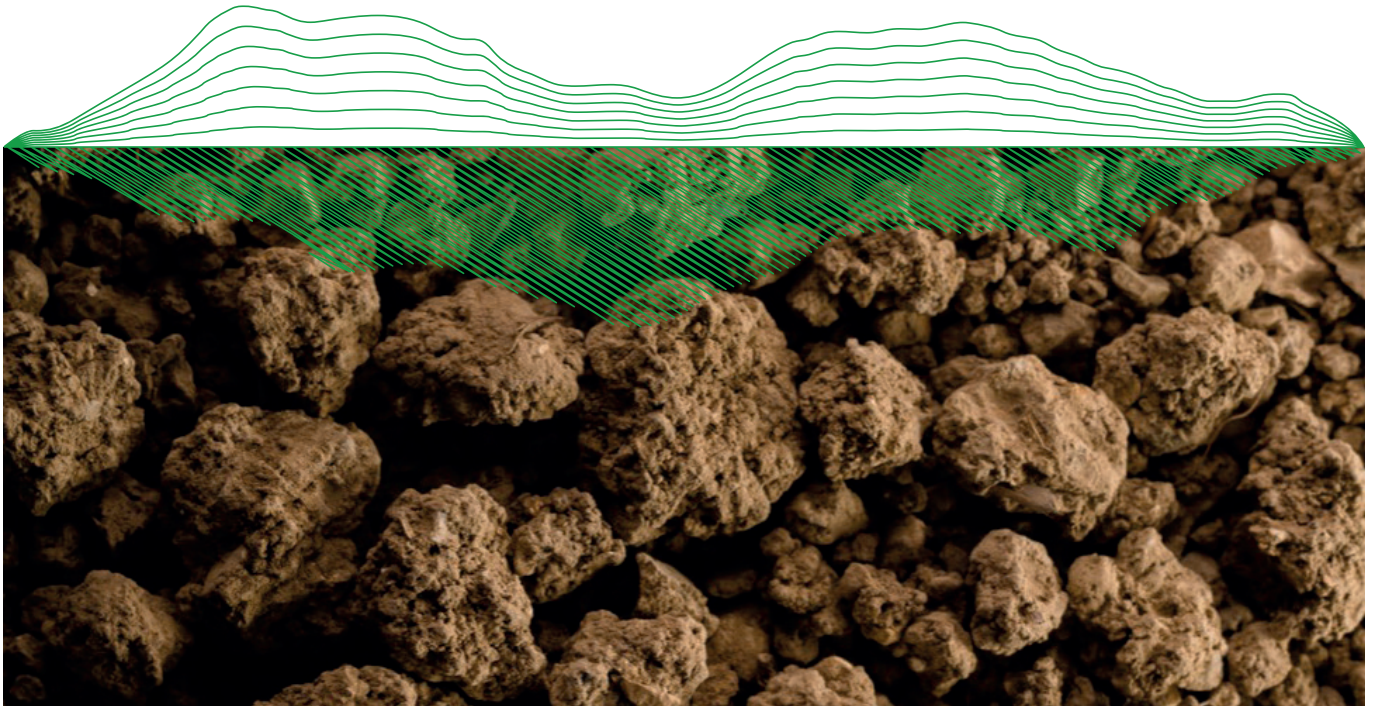


Crede

“Crede” is the local dialect term for the clay-laden soil that characterizes the vineyards in the municipality of Valdobbiadene where the grapes used to produce this Prosecco Superiore are chosen.



These ancient slopes were once covered by the sea and later formed by the slow movement of the land arching up and inclining the strata vertically. This ground allows the water to be stored close to the roots of the vines avoiding the effects of drought. In this way the grapes become enriched with the noble acids that emanate the elegant and delicate floral notes.

Crede

Valdobbiadene Prosecco Superiore D.O.C.G.

BRUT

GRAPE VARIETY

at least 85% Glera.

COLOUR

brilliant straw yellow with lime-green highlights and a fine and persistent perlage.

BOUQUET

wild flowers; balanced intensity; fresh and elegant. Finishes with a pleasant fruitiness.

FLAVOUR

true to the bouquet in its fruity notes of apples and pears; its balance is rounded off by its rich and fine taste.

EXPOSITION OF THE VINEYARD:	South, South-East
AVERAGE VINEYARD HEIGHT:	250 metres a.s.l.
TRAINING SYSTEM:	double curtain.
GRAPE HARVESTING PERIOD:	late September; hand-harvested.
ALCOHOL CONTENT:	11,5 % vol.
SUGAR CONTENT:	7,5 grams per litre
OVERALL ACIDITY:	5,6 grams per litre

