



2022 MOLERA

Valdobbiadene Prosecco
Superiore D.O.C.G.
Extra Dry

ESTATE VINEYARDS

The roots of the vines stretch out downwards into the clay-laden marine sandstone of the steep slopes of morainic hills dappled with patches of “molera” a soft citrine rock. The stony soil with various depths allows the roots of the vines to penetrate deep into the ground as far as the bedrock. Its unique quality is that the vine’s roots are able to reach out across the ancient calcareous rock which brings character to the hills and enriches the grapes with delicate mineral notes with a fresh fruity nuance.

Elevation:	250 meters (820 feet)
Exposure:	South, East, West
Training:	Double curtain

TASTING NOTES

Color - Straw yellow with slightly green highlights

Perlage - Fine and persistent

Bouquet - Delicate, full with nuances of wild flowers

Flavor - Soft and elegant with balanced sapidity

Serve at a temperature of 8 C (46 F) in a crystal goblet. Distinguished by its delicate minerality this wine is ideal with seafood and vegetable-based first courses as well as “spicy cuisine” and is perfect as an aperitif.

TECHNICAL INFORMATION

Varietal Composition:	at least 85% Glera
Alcohol:	11.5%
TA:	5.6g/L
RS:	14.5g/L

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