



Crede 2018

Valdobbiadene Prosecco Superiore D.O.C.G.

BRUT

GRAPE VARIETY

85% Glera, 10% Pinot Bianco, 5% Verdiso (Estate Grown).

COLOR

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.

FLAVOR

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

HARVEST NOTES

The 2018 vintage will be always remembered for the extraordinary elegance of the fruits. A very balanced climate in August allowed for optimal phenolic development with exceptional freshness, acidity and aromas.

EXPOSITION OF THE VINEYARD:	South, South-East
AVERAGE VINEYARD HEIGHT:	250 meters 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 liter
OVERALL ACIDITY:	5.6 grams per liter
PRODUCTION:	355,000 bottles

