

DOPPIONODO



PROSECCO

DOC BRUT

ORGANIC WINE

ITALY



**Denomination:** Prosecco DOC

**Typology:** Organic Brut

**Grape:** Glera

**Origin:** Organic vineyards

**Composition of the soil:**

sandy and calcareous soil

**Altitude and exposure:** 50  
meters above the sea level and  
South

**Age of the vineyards:** 10 years  
old

**Yield per hectare:** 18.000 kg/ha

**Vine training system:** silvoz

**Harvest:** by hand

**Vinification:** Charmat method and  
second fermentation in autoclave.

**Alcohol:** 11.5 %

**Residual sugar:** 12 g/L

**Organoleptic properties:** pale yellow  
color with greenish highlights, it has fruity and  
harmonic scent with hints of green apple.  
Light-bodied and persistent.

**Serving suggestions:** excellent as an aperitif as  
well as all types of food.

**Recommended temperature:** 6 - 8 °C.



ARDENGHI S.R.L.

Tel. +39 0438 1736349 - Fax +39 0438 1732189  
info@doppionodovinibio.it - www.doppionodovinibio.it  
ITALY