



REFOSSO BRUT

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

Forty years ago Pino Zardetto, the founder of our company, christened the first wine he produced with the name "Refosso", after the moat surrounding the ancient city of Conegliano along the line of the 14th century city walls. Homage paid to his city, but also to the water which is a fundamental element for human life and the development of a community. Of primary importance for Conegliano's people and culture, just like its Prosecco of great renown.

APPELLATION Conegliano Valdobbiadene Prosecco Superiore DOCG.

VINTAGE Yes.

GRAPES Glera 100%.

PRODUCTION AREA Vineyards located in the eastern part of Conegliano Valdobbiadene DOCG hilly area, in particular close to the villages Feletto, Ogliano and Carpesica.

HARVEST First half of September, handmade.

COLOR Brilliant straw yellow, enlivened by its perlage.

NOTES Rich citrus and fresh herbs aromas with nice bread crust hints. This wine gives unique fruity aromas that remeber wild strawberries.

TASTE This Conegliano Valdobbiadene releases delicious flavor energy. The taste is wide and greedy, fruity and well balanced. The style is complete, tasty, clean and persistent.

ALCOHOL 11,5% vol

RESIDUAL SUGAR 10 g/l

HOW TO SERVE IT 7-9 °C (44-46 °F), in wide white wine glasses



Zardetto Spumanti SRL
via Martiri delle Foibe, 18
31015 Conegliano (TV) - Italia
tel. +39 0438 394969
fax. +39 0422 1761032
info@zardettoprosecco.com
www.zardettoprosecco.com