



FEATURES

Cork

ABV

10.5%

AVAILABLE SIZES (L)

0.750



Serre s.r.l.

Valpiana Spumante Extra Dry

ITALY, VENETO, TREVISO HILLS

 WHITE

WINERY OVERVIEW

While the cultivation of Valdobbiadene Prosecco Superiore D.O.C.G. is an ancient practice, production at Serre is a new adventure born during the Italian reconstruction period after the First World War. This is a story of immigrants, forces to leave their homeland with heavy hearts, and who as soon as they were able to obtain right resources, returned to buy land.

It was in this way that in 1956 the families of Camillo Pederiva and Rosa Mattiola, owners of Serre, each acquired different areas of the land from the noble family Brandolini d'Adda, who, at the time, were the owners of all the land around Combai. The harsh reality was that this land had been divided for years among tenant farmers and so the majority of land was degraded and abandoned. Because of these conditions, after the marital union of Camillo and Rosa, great effort was taken to re-cultivate the earth and join all of the vineyards together.

This family business has evolved and improved since management was passed to sons Luca and Marco, who continue the practice of cultivating earth in conditions similar to that of the mountains.

TERROIR

Soft, well structured, and clayey. Well endowed with organic matter.

VITICULTURE

Harvest on the second ten days of September.

VINIFICATION

Classic white vinification with reductive technique, fermentation at a temperature of 19-21°C with selected yeasts. Secondary fermentation is done in an autoclave following the Charmat methodology.

TASTING NOTES

Pleasant fresh fruitiness and exotic hints characterize the perfume. On the palate it is pleasantly soft and creamy, invites you to toast.

