



Food Pairing Suggestions

Volpère is excellent as an aperitif, but it pairs well also with desserts!



Gallina Sergio

Volpère

Valdobbiadene
Prosecco Superiore

Denominazione Origine Controllata Garantita

Extra Dry

We get our Valdobbiadene D.O.C.G. Extra Dry from the riper grapes, harvested by hand in San Pietro di Barbozza, in the core zone of UNESCO heritage.

Organoleptic Features

Colour: pale straw yellow, bright

Perlage: fine and persistent

Flavour: fine aromas. Primary aromas fruity and floral. Mainly of white flowers such as wisteria and acacia and ripe yellow pulp fruits such as peach and apricot

Taste: lightly sweet and fresh with a perfect balance between acidity and sapidity. It is apparent the persistent fruity aftertaste. Harmonious wine with good structure

Analytical Features

Total Acidity: 5,40 g/l

Sugar content: 14,5 g/l

Alcohol content: 11,5%

Dry extract: 16 g/l

pH: 3,25

Overpressure at 20°: 4.5 bar

Contains Sulphites

Technical Information

Area of the vineyard: San Pietro di Barbozza

Harvest: only by hand

Training System: double-arched cane

Harvest period: end of September

Varietal: 100% Glera

Sparkling winemaking method: Charmat Method

It is recommended to store in a dark and dry place. Optimum service temperature: 6°C