

# CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

## EXTRA DRY

### ABOUT THE WINE

Conegliano-Valdobbiadene Prosecco Superiore D.O.C.G. is the most premium version of this world-famous wine. It can only be produced in a small hilly area, from the Glera grapes, in limited harvest quantities per hectare to ensure superior quality.

Extra Dry: the perfect toast

The Extra Dry is the more traditional version and captures the true spirit of the Prosecco Superiore DOCG appellation, offering a delightful balance of fruitiness and freshness. This wine is perfect for those who appreciate a slightly sweeter sparkling wine, making it an excellent choice for any celebration or special occasion.

Its harmonious balance and juicy flavors makes it a excellent pair with fish, shellfish, risottos as well as Asian cuisine.

**Grapes:** Glera

**Bouquet:** It is ample, the nose is filled with aromas of ripe fruits, such as apple and pear, along with delicate floral notes of acacia and hints of white flowers

**Taste:** On the palate hits an ideal balance between freshness and a touch of sweetness. It matches the wide bouquet with a pleasantly sweet aftertaste that lingers gracefully

**Perlage:** Fine and highly persistent

**Mousse:** Sumptuous and thick

**Alc. Volume:** 11%

**Sugar residue:** 14 gr/lt

### ABOUT THE WINERY

UDO is a young farm nestled in Collalto, a small village in the middle of UNESCO heritage hills of Conegliano-Valdobbiadene. The name "GIARDINO AGRICOLO" means agricultural garden. A garden is a place of peace and well-being, where man and nature work harmoniously together. This is the vision of UDO. Embracing diversity, UDO hosts a harmonious blend of animals, vineyards, orchards, woods, and wild meadows. Here, nature's richness is nurtured with care and respect.

