



F R A T E L L I  
**BORTOLIN**  
S · P · U · M · A · N · T · I

## VALDOBBIADENE

*Denominazione di Origine Controllata  
e Garantita*

## EXTRA DRY

**Appellation:** D.O.C.G.

**Place of origin:** Vines growing within the Conegliano-Valdobbiadene DOCG area.

**Species of vine:** Glera (Prosecco) 100%

**Sparkling process:** Italian method

**Alcoholic content:** 11% vol.

**Residual sugar:** 13g/l

**Organoleptic features:** Fine and persistent perlage; light straw-yellow colour, pleasant, fine, delicate, fruity aroma.

**Optimal serving temperature:** 8-10°C

**It goes well with...:** Wine suitable for aperitifs, it is a pleasant accompaniment to cold meat and fish starters, pastas and risottos with vegetables and fish.

