

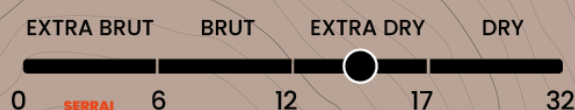
Absolute love for  
Nature is  
contained in our  
every bottle



Natural balance,  
our philosophy in  
all our bubbles

Our bottles have  
been designed  
to reduce  
environmental  
impact to a  
minimum

**0,75L**



NATURAL  
BALANCE

**AZIENDA AGRICOLA LA TORDERA S.S.  
DI VETTORETTI PIETRO & FIGLI**

**Sede legale** Registered office Strada Oltraval,  
2 - 31049 Guia di Valdobbiadene (TV) Italy  
**Cantina e uffici** Winery and Offices  
Via Alnè Bosco 23 31020 Vidor (TV) Italia  
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## SERRAI - EXTRA DRY

### VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

**With an outright personality, it is a ideal as aperitif.**

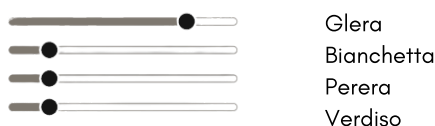
**Production area/Origin of vineyard:** On the scope of the hills in Vidor, one of the 15 DOCG municipalities

**Size of vineyard:** 3.6 Ha

**Altitude:** 200 m asl

**Type of soil:** Easily erodible heterogeneous pebbles.

**Slope and location:** Hill exposed to the south.



**Average of vineyard:** 60 years

**Yield:** 135 quintals/Ha

**Harvesting period:** Late September

**Vinification:** The first-pressing must is obtained from the soft pressing of the grapes and is processed at a controlled temperature to keep the aroma typical of the Glera grape intact.

**Second fermentation:** Over 4 weeks.

**Alcohol Content:** 11.5 % vol.

**Sugar content:** 14,5 gr/l

**Total acidity:** 5.6 gr/l

**Sulphure dioxide:** 90/95 mg/l

(Max. level allowed in sparkling wine 235 mg/l . Max level allowed in organic sparkling wine 117mg/l.)

**Colour:** Bright straw yellow with tinges of green.

**Perlage:** Fine and persistent.

**Bouquet:** Fruity of Bartlett pear, calla lily and bellflower.

**Flavour:** It has a good harmony between a hint of sweetness and acidity, which together with a light tanginess characterize this firm wine. The pleasant fruity aftertaste is pleasant.

**Pairings:** Seafood and green asparagus tip risotto.

Scallops wrapped with Sauris prosciutto and seared in the oven.

Stewed pancetta bites and prunes lightly cooked in the oven.

**Service:** Serve at 8° C

**Glass:** White wine tulip

**Storage:** Store in a cool, dark place at a maximum temperature of 18°C

**Fun Facts:** This Serrai (name deriving from ("henhouse")) wine is from the vineyard near the original home of the Vettoretti family.