

## Valdobbiadene Prosecco docg Frizzante a rifermentazione spontanea in bottiglia 2018

by: Ca' dei Zago

Region:

Colour: White, Sparkling

Grape Varieties: Glera,

Appellation: Valdobbiadene

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### Technical Information

#### *Vineyard*

- Organic / Biodynamic (uncertified)

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- Average age of vines:

- Soil type: Clay, Sand

#### *Cellar*

- Fermented spontaneously using low-intervention

- Sulphites: - 41 mg/L

- Fining (clarification): Unfined

- Filtering: Unfiltered

- Suitable for Vegans and vegetarians

- Alcohol: tbc

- Residual sugar: < 1 g/L

<https://www.rawwine.com/wine/ca-dei-zago-valdobbiadene-prosecco-docg-frizzante-a-rifermentazione-spontanea-in-bottiglia-2018>