



CA' DI RAJO

RAGGIO D'INGEGNO

“CUVÉE DEL FONDATORE”

# VALDOBBIADENE

PROSECCO SUPERIORE DOCG

MILLESIMATO 2022

BRUT

*An excellent accompaniment for your toasts. It also goes well with raw fish such as oysters and langoustines.*

*Recommended pairing: a toast with at least a second glass.*

Bright color, with a very thin and persistent perlage.

The bouquet has marked floral notes of acacia flowers, and citric notes of grapefruit, then apple.

On the palate is balanced, with a good structure, a pleasant sapidity and a great persistency.

Serving temperature 6-8° C (42-46° F).



FROM VINYARDS  
HAND HARVESTED



ASSEMBLY  
OF THE BEST SPARKLING  
WINE BASES



SPARKLING PROCESS  
IN AUTOCLAVE  
FOR ABOUT 90 DAYS

## AGRONOMICAL DATA

<b>Grapes</b>	Glera
<b>Production area</b>	Valdobbiadene e Conegliano (TV)
<b>Altitude</b>	300/400 metres a.s.l. (984/1312 ft)
<b>Type of soil</b>	Clayey
<b>Harvest</b>	Mid September

## ANALYTICAL DATA

<b>Totale acidity (g/l)</b>	5,90 ÷ 6,10
<b>pH</b>	3,20 ÷ 3,40
<b>Residual sugar (g/l)</b>	5 ÷ 7
<b>Alcohol</b>	11% vol.

## FORMAT / PACKAGING / GIFT BOX

<b>750 ml</b>	6 bottles	Lithographed box 1-2-3 bottles
<b>1500 ml</b>	1 bottle	Lithographed box 1 bottle



SCAN QR CODE  
Ingredient list  
Nutrition declaration  
Environmental label

