



CA' DI RAJO

RAGGIO D'INGEGNO

VALDOBBIADENE

PROSECCO SUPERIORE DOCG

MILLESIMATO 2023

EXTRA DRY

Excellent as an aperitif, accompanied by battered vegetables, cold pastas, fresh cheeses and raw fish such as oysters and langoustines. Recommended pairing: fish fry.

Straw yellow color, with a very thin and persistent perlage.

The bouquet has marked floral notes of acacia flowers, apple and lemon.

On the palate is soft, with a good structure, a pleasant sapidity and a rich finish.

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



FROM VINYARDS
HAND HARVESTED



SPARKLING PROCESS
IN AUTOCLAVE
FOR ABOUT 90 DAYS

AGRONOMICAL DATA

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

ANALYTICAL DATA

Totale acidity (g/l)	5,70 ÷ 5,90
pH	3,20 ÷ 3,40
Residual sugar (g/l)	12 ÷ 14
Alcohol	11% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml	6 bottles	Lithographed box 1-2-3 bottles
1500 ml	1 bottles	Lithographed box 1 bottle
3000 ml	1 bottles	Lithographed box 1 bottle
6000 ml	1 bottle	Lithographed box 1 bottle



SCAN QR CODE
Ingredient list
Nutrition declaration
Environmental label

