



Tenuta San Benedetto

**Denomination:** VALBONA

**Product type:** slightly sweet sparkling white wine

**Grape variety:** Glera 100 %

**Grape Harvest:** manual (breeding system: SYLVOZ and GUYOT method, 3000 - 3500 plants / hectare)

**Vinification:** first fermentation at a controlled temperature of 16.5 ° C for about 8-10 days;  
at least 20 days of second fermentation in the pressure steel tank as Martinotti  
or Charmat method.

**Residual sugars:** 11,80 g/l.

**Alcohol:** 10,50 % vol

**Total acidity:** 5,8 g/l.

**Color:** pale straw yellow with greenish reflections. Fine and elegant perlage.

**Taste:** it is an extraordinary combination of freshness and flavor.

**Perfume:** an explosion of fresh and velvety fragrances. We can find the green apple,  
the peach, apricot and finally acacia and rose flowers.

**Food Pairing:** for aperitifs, light first and second courses, white meats, vegetables, based  
dishes fish and shellfish. It is tasted in every convivial moment with friends.

**Service:** Recommended serving temperature: 6 ° -8 ° C

**Recommended glass type:** Medium-sized white wine glass.

**Period of consumption:** the best period for consumption is from about 15 days from bottling  
to 9 - 10 months from the same, within the year of production anyway.

