

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Brut

WINE NAME

Prosecco DOCG

WINE TYPE

Brut Spumante Wine

LOCATION OF THE VINEYARD

Conegliano and Valdobbiadene DOCG area

POSITION AND TYPE OF SOIL

The red sandstone and gravel hills bordering the Dolomites are carpeted by the renowned DOCG vineyards. The foothills are characterised by a mild, temperate microclimate, influenced by the nearby Adriatic Sea

GRAPE VARIETY

Glera

ALCOHOL CONTENT

11.5% vol.

RESIDUAL SUGARS

10 g/l

ACIDITY

5.7 g/l

WINE MAKING PROCESS

Careful selection and cold-pressing of grapes, with fermentation of must at a controlled temperature

CAPACITY / BOTTLE SIZE

0.75 lt.



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The grapes used to create this harmonious Prosecco are cradled in the unique, gently rolling hills that stretch from Conegliano to Valdobbiadene

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COLOUR

Brilliant straw yellow in colour

BOUQUET

The bouquet is lively and rich. It conjures up the fragrances of the hills of Conegliano-Valdobbiadene, a Unesco world heritage site, where this wine comes from. Vegetal notes of meadow flowers and hints of citrus fruits enhance the aromatic profile

TASTE

Soft, intense and velvety on the palate. The taste is fresh and crisp, the fine perlage ensuring good persistence of flavour in the mouth. Moderately alcoholic, this wine is lively yet sophisticated

MATCHES WITH

Highly versatile, it goes well with traditional dishes of the Veneto region as well as international cuisine. Renowned as an aperitif, it is a versatile wine for all courses, pairing with light, delicately flavoured dishes. In Italy it traditionally accompanies the classic springtime dish of eggs and asparagus, while internationally it is served with fish and vegetables, savoury choux pastries and razor clams and lobsters in the most famous recipes

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

