

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Extra Dry

WINE NAME

Prosecco DOCG

WINE TYPE

Extra Dry Spumante Wine

LOCATION OF THE VINEYARD

Conegliano and Valdobbiadene DOCG area

POSITION AND TYPE OF SOIL

The famous DOCG vineyards carpet the red sandstone and gravel hills bordering the Dolomites. They are located along the Alpine foothills on the rugged, sunny slopes where the climate is influenced by sea breezes

GRAPE VARIETY

Glera

ALCOHOL CONTENT

11.5% vol.

RESIDUAL SUGARS

14 g/l

ACIDITY

5.5 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 with a lively, persistent perlage

BOUQUET

Fresh and elegant on the nose, it reveals fruity notes of apple and pear, with floral hints of wisteria in perfect harmony with the bolder citrus aromas that enhance this sophisticated bouquet

TASTE

Originating in the hills of Conegliano-Valdobbiadene, a Unesco world heritage site, this Extra Dry wine is characterised by a traditional taste. A perfect balance of aromatic and sapid sensations in the mouth. With a zing of acidity on the palate, it is soft and crisp at the same time

MATCHES WITH

Served chilled, it makes an excellent aperitif for social events as well as more traditional occasions, establishing it as a versatile wine suited to many different moments. It goes well with vegetable and legume soups, fresh or slightly mature cheeses and poultry. It can also be enjoyed with refined seafood dishes and first courses with delicate meat ragouts. Lobster, caviar and scallops, meanwhile, represent perfect food pairings for formal occasions

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

