



PROSECCO SUPERIORE D.O.C.G.

WINE AND THE SENSES

The highest expression of Prosecco Spumante emerges, combining the harmonious structure of a fine, persistent perlage, with a delicate aroma of ripe fruit, with clear notes of apple, banana and herbs reminiscent of orange flowers.

FOOD MATES

A recommended complement to a perfect appetizer, the wine goes well with fish dishes, pasta with vegetables and savory pies. Serve at a temperature of 6/8°.

TERROIR

Unique hill country yielding grapes of the Glera variety, used in producing Prosecco: this is the Conegliano Valdobbiadene DOCG.

A hilly terrain characterized by temperature changes, it reflects the fresh Mediterranean climate providing the wines with their freshness and aroma. The soils are clayey limestone, which produce compact colors and a wide spectrum of perfumes.

ACIDITY: 5,5 - 6 gr./l.

LONGEVITY: 1-2 years

WINE-MAKING

The harvest takes place in mid-September. Hand-picking keeps the grapes intact. In the cellar the separation between grape and stem takes place delicately to avoid contamination by herbaceous tannins. It continues with a soft lung pressing, extracting the must with a yield of 70%. Vinification is white, without maceration of the must with the skins, and the sparkling process takes place in an autoclave according to the Charmat method.

GRAPE VARIETY: 100% Glera



69 calories



750ml



11% vol.



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