

Prosecco Superiore D.O.C.G. Conegliano Valdobbiadene



IN VINEYARDS

Prosecco is a sparkling wine made from Glera grapes vinified with the Charmat method. The manual twine binding is an ancient technique used by local winemakers to prevent uncorking of bottles during natural fermentation. We continue to use this technique to keep up tradition.

ORGANOLEPTIC CHARACTERISTIC

Fresh, young and elegant wine, bright in its light yellow hues, intense on the nose with its fruity and floral aromas reminiscent of sour apple and wild flowers. In the mouth it is lively, with a good level of acidity.

SERVING SUGGESTION

Excellent with vegetable and fish appetizers, risottos and herbal dishes.



TECHNICAL DATA

GRAPE	100% Glera
VINEYARDS LOCATION	Conegliano (TV)
SOIL TYPE	clay and limestone
GROWING METHOS	Sylvoz



FURTHER INFORMATION

NAME	Prosecco Frizzante D.O.C.G. Conegliano Valdobbiadene
ALCOHOL CONTENT	11.50 % vol
RESIDUAL SUGAR	15,00 g/l
TOTAL ACIDITY	5,80 g/l
SERVING SUGGESTION	6 – 8°C