



Prosecco Superiore DOCG

Classification:

Spumante Superiore DOCG Brut

Variety:

100% Glera

Production Zone:

Vines from Valdobbiadene. Sandy and clay-like soil. 4,500 vines per hectare.

Harvesting:

Grapes are hand-picked during mid to late September.

Wine Process:

After grapes have been crushed and destemmed, a gentle pressing occurs to obtain 50% of the run juice. The wine is then fermented for 15 days with selected yeasts at a controlled temperature.

Aging:

Wine ages 3 to 4 months in the bottle

Alcohol level:

11%

Characteristics

Color:

Straw yellow with a creamy froth. Small and persistent bubbles.

Aroma:

Elegant, floral, fruity and fragrant with fresh golden apple, pear and a scent of toasted bread.

Taste:

Taste is fragrant, soft and clean with elegant bubbles which intensify aromas. Savoury with a good body.

Serve with:

Seafood appetizers, stuffed zucchini flowers and white meats. Perfect with the Venetian tradition: Sopressa salami or Treviso roasted pork panini. Best served at 43°F in sparkling wine glasses.

