



CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

Grape Varietals: 90% Glera, 5% Chardonnay, 5% Pinot noir

Vineyards: Conegliano and Valdobbiadene, Veneto at 300 meters a.s.l.

Average age of the vines: 15 years

Soil: clay

Harvest Period: end of August

Vinification: soft press maceration with pneumatic press and skin separation. Cold decantation followed by. Alcoholic fermentation under a controlled temperature of 15° C/ 59° F (max) for 15 days in stainless steel tanks. The wine undergoes a second fermentation in a pressurized tank with selected yeast.

Alcohol Content: 12.5% by vol.

Residual Sugar: 8 grams per liter

Color: yellow with green tints

Aroma: notes of pear and green apple

Palate: delicate on the palate with bright acidity and balanced effervescence

Food Suggestions: aperitif, oysters, sushi

Serving Temperature: 11° C / 53° F



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