



## CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG MILLESIMATO

**Production area:** Conegliano and Valdobbiadene area, North Italy

This wine made based on white winemaking process. Such process avoids the must to have contact with the skins during fermentation. Grapes are softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes places in steel tanks at controlled temperatures between 18°C and 22°C. When fermentation is concluded, stabilization and sparkling winemaking process follow, according to the Charmat method. All steps are carried out according to the Conegliano Valdobbiadene DOCG regulation.

Elegant, fine and persistent perlage; with splendid straw yellow color. It represents a delicate bouquet of acacia and wisteria flowers combined with a soft fragrance of fresh fruits such as pear and peach. Fruity and floral aftertaste leaves a joyful sensation in the mouth.

**Grapes:** Glera

**Serving Temperature:** 10-12° C

**Residual sugar:** ca. 15 gr/l

**Alcohol:** 11 % Vol.

**Food Pairing:** Perfect as an aperitif and ideal accompaniment to various dishes, from seafood to exotic cuisine.

