



VALDOBBIADENE PROSECCO SUPERIORE DOCG VALDOBBIADENE PROSECCO SUPERIORE

Color	Distinctive straw yellow, lasting perlage, persistent rim.
Aroma	Fine fruity and floral aromas in absolute harmony.
Tasting profile	Fragrant flavors embrace graceful effervescence with an almond finish.
Full tasting Notes	As an aperitif as well for social moments.
Food pairings	Omelets and savory pies, vegetables, cured meats, medium mature cheeses, shellfish and seafood.
Winemaking notes	The wine is produced using the Charmat method, which consists in natural refermentation in pressurized tanks with selected yeast. This process ensures a refined perlage and maintains the fruity aromas typical of this grape.
The story	The history of Prosecco began in the Conegliano-Valdobbiadene area, where wine has been made since ancient times. The earliest documentation of Prosecco dates to 1772, when in Volume 7 of Il Giornale d'Italia Francesco Maria Malvolti praised the quality of the grapes and production methods used in the area. Over the years, the focus on wine among local producers has ensured high-quality bottlings with important recognitions awarded to Prosecco.
Production area	Veneto.

WINEMAKING DETAILS

GRAPE VARIETIES	AGING	SERVING TEMPERATURE
>=85% Glera and other Prosecco grapes (Ampelographic Base - Prosecco DOC Production Guidelines Art 2).	White winemaking techniques; the bubbles develop in large tanks.	8°

DID YOU KNOW?

Glera grapes are mainly used to produce Prosecco. It's a grape that's native to northeastern Italy, which has been known since Roman times. A white grape, it has hazelnut-hued vine shoots and produces large, long bunches with golden berries.