



## Prosecco DOCG Extra Dry Conegliano Valdobbiadene

An area of ancient winegrowing tradition, handed down by farming families that have been cultivating vines on the steep green slopes nestled in the woods of the high “Marca Trevigiana”. A breathtaking and unique landscape (between Venice and the Dolomites) that has now become part of the UNESCO world heritage.

The Conegliano Valdobbiadene Prosecco is a sparkling wine with delicate green hues and a lively perlage. The bouquet is fresh and recalls white flowers and fruity scents of pear and peach, together with balsamic notes of sage. The sip reminds you of the same flavours while the fine bubbles add pleasure to the tasting.

**Grape varieties:** Glera.

**Production area:** highly suited vineyards located on the hills of the Conegliano Valdobbiadene area (province of Treviso).

**Soil composition:** loose terrains, rich of stones.

**Growing systems:** guyot.

**Vinification:** once the cuveè is ready, a long second fermentation in pressure tanks (charmat method) takes place in order to obtain a particularity fine and creamy perlage.

**Food pairings:** the Conegliano Valdobbiadene Prosecco DOCG is a fresh and elegant wine, appreciated all over the world as an informal but refined aperitif. Its versatility makes it ideal for several tasty dishes. It is excellent with typical gourmet products of the Venetian tradition such as “radicchio di Treviso”, white asparagus, mushrooms and wild herbs. It also goes well with cheese, salami and seafood.

**Service temperature:** 6-8 °C.

**Suggested glass:** 