

# LA VIGNA DEL NESPOLO

## VALDOBBIADENE

PROSECCO SUPERIORE DOCG - BRUT

VINO BIOLOGICO

*I wanted the wine to be true and sincere so I made sure the soil was pure and worked with respectful hands. I added my love for my own history and a homage to the nespole tree that watched me playing among the vines as a child. Luisa*

### DENOMINATION:

Conegliano Valdobbiadene Prosecco Superiore Docg.

TYPE: Brut Sparkling Wine.

GRAPE: Glera.

AREA: Valdobbiadene, the *Il Nespoler* vineyard.

SOIL: On the flatlands of the Piave river alluvial plain, composed of gravel, sand and clay and of average depth.

ALTITUDE: 200 m above sea level.

YIELD: 13,500 Kg/hectare.

HARVEST: By hand.

VINIFICATION: Off the skins with fermentation at a low temperature and second fermentation using the Charmat method.

ALCOHOL: 11.5% vol.

SUGARS: 7,8 g/l

APPEARANCE: Straw yellow with greenish highlights.

AROMA: Flowery overtones of acacia and wisteria, filled with citrusy notes.



FLAVOUR: Robust with a distinct minerality.

SUGGESTED PAIRINGS: An international aperitif which highlights the flavours of fine raw fish dishes. Also an excellent partner to delicately flavoured Mediterranean hors d'oeuvres and first courses.



CONTROLLATO E CERTIFICATO DA CODEX SRL  
ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF: IT BIO 002  
AGRICOLTURA UE / NON UE  
OPERATORE CONTROLLATO N. 5127

### AZIENDA AGRICOLA BORTOLOMIOL LUISA

Viale Luigi Spellanzon 27 - 31015 Conegliano (TV) ITALIA  
Tel. +39 347 0726736 - E-mail: [luisabortolomiol@gmail.com](mailto:luisabortolomiol@gmail.com)  
[lavignadelnespolo.com](http://lavignadelnespolo.com)   La Vigna del Nespolo

