



LA VIGNA DEL NESPOLO

VALDOBBIADENE

PROSECCO SUPERIORE DOCG - EXTRA DRY
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 nespoli tree that watched me playing among the vines as a child. Luisa

DENOMINATION:

Conegliano Valdobbiadene Prosecco Superiore Docg.

TYPE: Extra Dry 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.

VINE AGE: 10 years.

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: 14 g/l

APPEARANCE: Straw yellow with greenish highlights.

AROMA: Flowery and fruity with overtones of Golden apples and Williams pears.


FLAVOUR: Elegant, harmonious and persistent.

SUGGESTED PAIRINGS: Ideal as an aperitif, it goes well with sweet and savoury snacks and is an excellent accompaniment to seafood risottos and pasta dishes with white meat ragu sauce. Wonderful with fresh cheese.



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

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