



Valdellövo – Prosecco Superiore Frizzante (Ancestral Method), “Bade” Col Fondo



Appellation: Conegliano Valdobbiadene Prosecco Superiore DOCG Col Fondo
Type: White, sparkling
Varietal Blend: 90% Glera (Prosecco), 10% Bianchetta and Verdiso

Region: Veneto

Vineyard Notes: **Vineyard:** The hills of Collalto, Susegana
Grape Harvest Period: The last ten days of September

Winemaking Notes: Light pressing is applied with the pneumatic press and primary fermentation occurs at a controlled temperature. The must is conserved on fine lees in stainless steel tanks for six months. Secondary fermentation takes place by means of adding the must from Glera raisins.

Appearance: Straw yellow, with a fine and creamy perlage.
Aroma: The characteristic hint of “bread crust” unites with fresh and fruity notes, typical of Prosecco at the end of fermentation.
Palate: Initial soft fruity flavors combine with a hint of yeast, leaving room for a dry and pleasantly bitter taste. In sum, the flavor is generous and well balanced.
Serving Temperature: 4-6° C (39-43° F)
Food Pairings: The abundance of typical fruity notes of Prosecco and aroma of bread crust offer the perfect wine for every informal occasion. At the table, it is best as an aperitif or served with appetizers, to then continue and appreciate vegetable risotto or seafood.

Tasting Notes:
