



Valdellövo Prosecco Brut, “ZeroNove”



Appellation: Conegliano Valdobbiadene Prosecco Superiore DOCG Brut
Type: White, sparkling
Varietal Blend: 100% Glera (Prosecco)

Region: Veneto

Vineyard Notes: **Vineyard:** Crode at 200 meters above sea level
Grape Harvest Period: the last ten days of September

Winemaking Notes: Soft pressure is applied with the pneumatic press and static settling of the must. Secondary fermentation occurs directly in a pressurized tank, at a controlled temperature of 14-15 °C.

Appearance: straw yellow with lime green hues. Fine and persistent bubbles.

Aroma: fine and delicate aromas, with enveloping floral notes of wisteria and acacia, accompanied by hints of green apple and peach.

Palate: soft and aromatic, with fresh acidity.

Serving Temperature: 4-6° C (39-43° F)

Food Pairings: fruity aromas of crispy apple and pear with scents of acacia compliment any appetizer, especially one with fish or vegetables. Its soft and persistent flavor, with pleasant and slightly acidic freshness, enhances any first course dish, but could also be savored with any other kind of dish with great satisfaction.

Tasting Notes: