



VINITY

WINE COMPANY

Drusian

Prosecco, Extra-Dry

Appellation: Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Region: Veneto.

Type: White, Sparkling.

Varietal: 100% Glera.

Well-balanced and fruity, *Drusian Prosecco di Valdobbiadene Extra Dry* is probably their most popular style.

Tasting Notes

Color: Straw yellow with greenish hints.

Bouquet: Pleasant fruity notes, especially the Golden apple.

Palate: Fresh and crisp.

Alcohol: 11.5%.

Residual Sugar: 12-14 g/l.

Acidity: 5.5-6 g/l.

Sulphur dioxide: 80-95 mg/l.

Pressure: 4.5-5 bar.

Serving Suggestion: Serve at a 6-8°C (43-46°F) in a tulip-shaped glass.

Food Pairing

Perfect as an aperitif, it pairs well with pasta with vegetables, fish dishes and savoury cakes.

Vineyard Notes

Production area: Hills of Conegliano and Valdobbiadene.

Altitude: 200-250m a.s.l.

Exposure: South.

Soil: Rich-clay and calcareous.

Training System: Double-arched cane, Sylvoz.

Plant Density: 3,000 vines per hectare

Winemaking Notes

Harvest: The grapes are manually harvested at the beginning of September.

Vinification: White wine process with soft pressing.

Fermentation: Secondary fermentation in stainless-steel tanks, according to the Martinotti Charmat method. Duration: 70/80 days.



Drusian is located in the heart of the Conegliano Valdobbiadene Hills, recognized as a UNESCO World Heritage Site since 2019. Today the winery is led by Francesco Drusian. He continues to follow his family tradition, which dates back to the 1890's. Technology has evolved over the years, but the love for this land and for the work is still the same.

It is essential to note that each step of the process is performed with care; no pesticides or insecticides are used on the vines and only organic and bio-dynamic, not chemical fertilizers, are employed.