



## Drusian Prosecco Valdobbiadene DOCG Brut

### Overview

- From the steep, hand-worked hills of Valdobbiadene, a refined expression of Glera grown in one of Italy's most prestigious sparkling wine regions. Sourced from vineyards overlooking the UNESCO-listed Conegliano-Valdobbiadene landscape, it reflects the elegance and precision of hillside viticulture shaped by altitude, sun exposure, and cool Alpine influences.

**Appellation:** Conegliano Valdobbiadene Prosecco Superiore DOCG

**Varietals:** 100% Glera.

**Type:** White, Sparkling.

### Winemaking and Vineyard Notes

**Harvest:** grapes are hand-picked from the beginning of September

**Growing region:** hills of Conegliano and Valdobbiadene, DOCG area. They are situated in the northeast of Italy, between Venice and the Dolomites, in the Veneto region.

**Vine training system:** double-arched cane. Plant density: 3.000 vines per hectare

**Vinification:** white wine process with soft pressing. Yield: 70%

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

**Soil:** clay-rich and calcareous

### Tasting Notes

**Color:** Straw yellow colour, with greenish hints. Fine and persistent perlage

**Bouquet:** Fruity notes of green apple and citrus, with a light hint of bread crust.

**Palate:** Pleasantly dry, fresh and balanced

**Alcohol:** 11.5%

**Residual Sugar:** 7-9 g/L. | **Acidity:** 5.5-6 g/L. | **Sulphur dioxide:** 80-95 mg/L.

**Pressure:** 4.5-5 bar.

**Serving Temperature:** serve at a temperature of 6-8°C (43-46°F) in a tulip shaped glass in order to appreciate all the wine's aromas.

### Food Pairing

Seafood and aperitivo-style dishes like oysters, shrimp cocktail, calamari, and grilled white fish, as well as light antipasti such as prosciutto, melon, olives, and mild cheeses like burrata or young goat cheese. It also works beautifully with simple fried foods (fritto misto, tempura, fried zucchini) where the bubbles cut through the richness and keep everything feeling fresh.



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.