



VINITY
WINE COMPANY

Drusian Prosecco Valdobbiadene DOCG Extra Dry

Overview

- On hillsides so steep they demand ten times the work of flat land — and so beautiful UNESCO protects them — the Drusian family has grown Glera since the 1890s. Every cluster is picked by hand; every bubble is earned. Extra Dry is Prosecco's sweet spot (literally): creamy, fragrant, and irresistibly balanced. In the glass, a fine, persistent perlage lifts scents of spring blossom, golden apple, and ripe pear, while the gently rounded palate finishes fresh and vivid.

Appellation: Conegliano Valdobbiadene Prosecco Superiore DOCG

Varietals: 100% Glera.

Type: White, Sparkling.

Winemaking and Vineyard Notes

Production Zone: 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

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

Tasting Notes

Color: Pale straw with greenish glints and a fine, persistent perlage

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.

Food Pairing

Aperitivo hour, antipasti, cured meats, fresh cheeses, seafood pasta, vegetable tarts, sushi, brunch.



On Valdobbiadene's impossibly steep, UNESCO-protected hills, the **Drusian** family has grown Glera since the 1890s. Francesco Drusian, third generation, took the helm in 1988 with one conviction: Prosecco could be more. Every task across 80 hillside hectares is done by hand — up to 800 hours per hectare — farmed sustainably without pesticides (SQNPI certified). In the cellar, patience rules: secondary fermentations stretch far beyond the required thirty days, yielding signature creaminess and fine, persistent perlage. From Brut to rare Cartizze, each tulip-shaped bottle sparkles with a century of devotion. Authenticity is the finest bubble.