

CAJVO - CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

DOCG - BRUT NATURE

Ideal as aperitif in any season and excellent throughout the meal. It can accompany young and aged salami and cheeses, spit-cooked meats, cold pasta and pizza.

Wine type	Conegliano-Valdobbiadene Prosecco Superiore DOCG Brut Nature Sui Lieviti Millesimato
Production area	Collalto di Susegana
Soil	Clayey
Grape Variety	85% Glera , 8% Verdiso, 5% Bianchetta, Perera 2%
Training System	Sylvoz - Guyot
Harvest period	10- 20 September
Maximum yield per ha	13,500 kilos/ha
Vinification	Soft pressing, without the skins
First vinification	Static settling and temperature- controlled fermentation in steel tanks
Prise de mousse	In bottle, traditional method
Maturation	6 month
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Alcoholic volume	11%
Residual sugar	0 g/l
Pressure	5 atm
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Taste	Harmonious and decisive, it reveals mineral notes, sapidity and uncommon elegance.
Perlage	Fine and lingering
Mousse	Soft
Bouquet	Notes of wildflowers, apple, ripe pear, citrus fruits, croissant., pan brioches .
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Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C

Available sizes: 0,75 lt.



NUTRITIONAL INFORMATION