

LA VIGNA DEL NESPOLO

VALDOBBIADENE

PROSECCO SUPERIORE DOCG - BRUT
MILLESIMATO 2024

ORGANIC WINE

I wanted the wine to be true and sincere so I made sure the soil was pure and worked with respectful hands. I added my love for my own history and a homage to the nespoli tree that watched me playing among the vines as a child. Luisa

DENOMINATION:

Conegliano Valdobbiadene Prosecco Superiore Docg.

TYPE: Brut Sparkling Wine.

GRAPE: Glera.

AREA: Valdobbiadene, the Il Nespoler vineyard.

SOIL: On the flatlands of the Piave river alluvial plain, composed of gravel, sand and clay and of average depth.

ALTITUDE: 200 m above sea level.

VINE AGE: 5 years.

YIELD: 13,500 Kg/hectare.

HARVEST: By hand.

VINIFICATION: Off the skins with fermentation at a low temperature and second fermentation using the Charmat method.

ALCOHOL: 11.5% vol.

SUGARS: g/l 7,70

APPEARANCE: Straw yellow with greenish highlights.

AROMA: Flowery overtones of acacia and wisteria, filled with citrusy notes.

FLAVOUR: Robust with a distinct minerality.

SUGGESTED PAIRINGS: An international aperitif which highlights the flavours of fine raw fish dishes. Also an excellent partner to delicately flavoured Mediterranean hors d'oeuvres and first courses.



ORGANIC WINE

IT-BIO-004
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