

LA VIGNA DEL NESPOLO

VALDOBBIADENE

PROSECCO SUPERIORE DOCG - EXTRA DRY
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 nespole tree that watched me playing among the vines as a child. Luisa

DENOMINATION:

Conegliano Valdobbiadene Prosecco Superiore Docg.

TYPE: Extra Dry Sparkling Wine.

GRAPE: Glera.

AREA: Valdobbiadene, the // 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 14,20

APPEARANCE: Straw yellow with greenish highlights.

AROMA: Flowery and fruity with overtones of Golden apples and Williams pears.

FLAVOUR: Elegant, harmonious and persistent.

SUGGESTED PAIRINGS: Ideal as an aperitif, it goes well with sweet and savoury snacks and is an excellent accompaniment to seafood risottos and pasta dishes with white meat ragu sauce. Wonderful with fresh cheese.



ORGANIC WINE

IT-BIO-004
AGRICOLTURA ITALIA

AZIENDA AGRICOLA BORTOLOMIOL LUISA

Via Podgora 12 B - 31015 Conegliano (TV) ITALIA

Tel. +39 347 0726736 - E-mail: luisabortolomiol@gmail.com

lavignadelnespolo.com @ La Vigna del Nespolo

