

# CONEGLIANO VALDOBBIADENE DOCG

## BRUT BIO

Organic & Vegan



### Classification - Conegliano Valdobbiadene DOCG Brut - Organic

- Alcohol gradation: 11,5 %
- Residual sugars: 8 g/l



### Grapes and vineyard

- Grapes: 100% Glera
- Growth system: Sylvoz
- Grape Harvest: handmade



### Vinification and second fermentation

- Vinification: soft cold crushing and pressing
- Second Fermentation: 60 days - Charmat method-



It is brilliant with a fine and persistent perlage. It stands out for its aromas of pear, apple, acacia flowers and a soft note of grapefruit at the end. On the palate it is fresh at the beginning with a silky taste at the end and an excellent balance.



Due to its freshness, this Prosecco is perfect for a toast or paired with some appetizers such as vegetables/fish tempura.



## Available sizes

0,75 l