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**E-LABEL DIVIGNA**  
DIGITAL CARD  
OF MULTILINGUAL PRODUCT

## MONDARESCA

### CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

#### EXTRA DRY - MILLESIMATO

**GRAPES:** Glera

**TRAINING SYSTEM:** Cappuccina modified

**HARVEST PERIOD:** 15 - 30 September

**MAXIMUM YIELD / HECTARE:** 13,500 kg / ha

**VINIFICATION:** Soft pressing without skins

**FIRST FERMENTATION:** Static settling and controlled low temperature fermentation

**SECOND FERMENTATION:** 30 - 40 days (Charmat method)

**MATURATION:** 1 - 3 months

#### ANALYTICAL CHARACTERISTICS

**ALCOHOL:** 11.50% vol.

**RESIDUAL SUGAR:** 13 g / L

#### TASTE NOTES:

Organic Prosecco with a fine and persistent perlage. The nose stands out with notes of fresh fruit, in particular golden apple, acacia flowers. The flavor is intense and enveloping with a delicate foam.

#### PAIRINGS:

Certainly excellent as an aperitif, but it can accompany white meats or baked fish with fresh seasonal vegetables, enhancing their flavor.

**FORMATS:** 75 cl



#### ORGANIC WINE

Authorized inspection body from the  
MASAF IT-BIO-007 - Agricoltura UE

**Organic Wine:** Our vineyard is conducted exclusively with certified organic methods. This means that our grapes are produced without pesticides, herbicides and synthetic fertilizers.





DIVIGNA Soc. Agr. S.S. - Via Costa Alta, 102 CONEGLIANO (TV) - ITALIA

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