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

## **CONEGLIANO VALDOBBIADENE** **PROSECCO SUPERIORE D.O.C.G.** **BRUT - 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:** 8 g / L

### **TASTE NOTES:**

Organic Prosecco with a fine and persistent perlage. The fruity notes of pear and apple stand out on the nose, followed by hints of acacia flowers, sambuco and wisteria. The taste is dry and savory with a delicate and creamy foam.

### **PAIRINGS:**

Excellent as an aperitif, but it also goes perfectly with pasta and risotto with seafood or lightly structured white meats such as chicken and turkey.

**FORMATS:** 75 cl / 150 cl



### **ORGANIC WINE**

Authorized inspection body from the  
MASAF IT-BIO-015 - 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.



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