



**ALTHEA**  
DAL CUORE DEL PROSECCO



## VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY

### CHARACTERISTICS

**Grapes:** 100% Glera.

**Harvesting type:** Hand picking

**Harvesting time:** From the second half of September

**Production zone:** Eastern hills of the Conegliano Valdobbiadene area

**Production method:** Charmat Method

**Residual sugar:** 12 - 15 g/l

**Alcohol level:** 11% Vol.

**Storage and service:** Bottles should be stored in a cool and dry place away from light and heat. We suggest to serve our Prosecco Superiore Althea at a temperature of 6-8 ° C / 43-46 ° F, in a large tulip-shaped glass, which allows you to appreciate its wealth of aromas.

### WINE PROFILE

**Appearance:** Straw yellow with greenish hints. Fine and persistent perlage.

**Nose:** Clean and elegant, with notes of green apple, pear and white peach, citrus and floral scents.

**Palate:** Well-balanced, savory and vibrant, with a crisp acidity.

### PARINGS

Great as an aperitif, it is perfect with light first courses, fresh cheese and white meat.