



ALTHEA

DAL CUORE DEL CONEGLIANO VALDOBBIADENE

VALDOBBIADENE PROSECCO SUPERIORE DOCG VINO SPUMANTE BRUT NATURE “SUI LIEVITI”

CHARACTERISTICS

Grapes: 100% Glera

Harvesting type: Hand picking

Harvesting time: From the second half of September

Production zone: Eastern hills of Conegliano Valdobbiadene

Production method: the secondary fermentation occurs in the bottle and the wine is stored on the lees, without disgorgement.

Storage and service: Store in a cool and dry place away from light and heat. It can be served “cloudy”, mixing the yeasts with the wine, or poured into a carafe and leave the natural deposit on the bottom of the bottle to drink it clear.

Serving temperature: 6-8°C.

TASTING NOTES

Appearance: Straw yellow, slightly cloudy. Fine perlage.

Nose: Elegant, with typical notes of bread crust.

Palate: Pleasantly dry, fresh and persistent.

PAIRINGS

Great as an aperitif, perfect with aged cheese and salami.

Excellent with fish or vegetable tempura.

WINE DETAILS

Acidity: 4,5-5 g/l

Sulphur dioxide: 58 mg/l

Alcohol level: 11% vol

Residual sugar: 0 g/l

Pressure: 5,5 bar

