



# ALTHEA

DAL CUORE DEL CONEGLIANO VALDOBBIADENE



## VALDOBBIADENE PROSECCO

### SUPERIORE DOCG

#### SPUMANTE BRUT

#### 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:** 8-10 g/l

**Alcohol level:** 11,5% 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 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:** Crisp bouquet characterised by green apple and citrus fruits with a light note of bread crust.

**Palate:** "Fresh and mineral on the palate. Dry with a long finish. "

#### PARINGS

Pairs well with all courses. In particular, it is suggested with fish dishes.