



ALTHEA

DAL CUORE DEL CONEGLIANO VALDOBBIADENE



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: 11,5% 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 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.