



Domenico de Bertiol Prosecco di Valdobbiadene Spumante Extra Dry NV

Prosecco di Valdobbiadene Spumante is made from Glera grapes cultivated in selected vineyards in the district of Valdobbiadene near the town of Conegliano in the region of Veneto. Widely regarded as the best Prosecco (you'll only be served Valdobbiadene at the famous Harry's Bar in Venice to make that perfect Bellini, for instance), it will change your perceptions if you've been suffering from thin, acidic and cheap Prosecco!

Made by Giacomo Montresor, this long established Veronese family company, headed by Giorgio Montresor, is producing wines which increasingly rival the offerings of the region's more fashionable names. The estate wines, from 100 ha of vineyards in Valpolicella and Garda, offer remarkable value for money.

Produced using the Charmat method of sparkling wine production with secondary fermentation taking place in tank. (The Champagne/traditional method is not used for Prosecco because the long ageing period would rob the wine of its freshness).

There are fine, light, fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose. With good acidity, the palate is creamy and softly sparkling with some richness and a long, gently aromatic finish. A fresh, easy wine with citrus, orange peel and grapefruit evident.

The perfect aperitif or celebration wine. Also goes very well with Panettone.

Producer: Domenico de Bertiol

Winemaker: Corrado Eridani

Country of Origin: Italy

Region of Origin: Valdobbiadene, Veneto

Grapes: Glera 100%

ABV: 11.0%

Closure Type: cork

