

PRO VER BIO

ProVerBio Prosecco DOC Extra Dry

Grapes: Glera

Vineyard area: all vineyards are situated on gentle hillside slopes in the Treviso province, at an altitude of 250 metres asl.

Harvest: the grapes are carefully handpicked in mid-late September when they have reached full maturity, but still retain a high acidity level, giving the freshness and fruitiness typical of Prosecco.

Vinification: the grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow natural sedimentation of the solids and juice. As soon as the fermentation is finished the wine is racked.

Fermentation: the fermentation takes place in temperature controlled conditions not exceeding 18°C, in stainless steel tanks, where selected yeasts are added together with organic brown sugar. After approximately 30/40 days, when the desired pressure and sugar level are reached, the fermentation stops. Afterwards, the wine is simply filtered and bottled.

Organic and vegan: This organic Prosecco, thanks to the use of vegetable proteins, is also suitable for Vegans.

Tasting notes: Proverbio has fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots of fruity flavours such as apple, apricot and some banana.

Food Pairing: This is an enjoyable, everyday drinking wine, ideally served as an aperitif. We suggest matching it with oriental cuisine, particularly fish.



PROSECCO
TRULY
ORGANIC

