



PROSECCO

D.O.C. EXTRA DRY

ORGANIC » BIOLOGICO

VEGAN FRIENDLY

Prosecco is enjoying huge popularity at the moment, but there are very varied quality levels and it is essential for this quintessential Italian fizz not to lose sight of quality and character.

ProVerBio has been very carefully made in order to retain the natural characteristics of the wine. In order to emphasise the respect we hold for nature, we named this product ProVerBio (Italian for Proverb), incorporating 3 Italian words that are best able to describe this product:

- **PRO** for Prosecco,
- **VER** for Vero (Truly)
- **BIO** for Biologico (Organic)

Organic and vegan:

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

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.

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 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.