

**Della Vite**

# Della Vite Prosecco Superiore D.O.C.G.



SUITABLE  
FOR VEGANS

## TASTING NOTE

This world class Prosecco has intrigue and complexity. A heady scent of citrus blossom quickly moves into Camomile and a tone of herbaceous green. A wine to remember for life's elevated moments and everyday celebration.

## VITICULTURE

With an average age of 40 years, the Glera vines are situated on the steep hills in the zone of Valdobbiadene, between Venice and the Dolomites.

## VINIFICATION

Mechanical decantation naturally filters wine, no additives, 100% certified vegan. Indigenous yeasts from Valdobbiadene region used for fermentation. Extended secondary fermentation in steel tanks for 60 days, achieving well-integrated, fine sparkle

## FOOD MATCHING

Pairs well with an antipasti platter including Parmesan shavings, figs and honey, artichoke hearts and Nocellara olives. For a more substantial pairing, try it with a bresaola and radicchio salad.

SIZE	75cl
VINTAGE	NV
ABV	11.5%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Natural Cork
SKU CODE	J26161NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	14g/l
SKU	J26161NV