



CAMUL®



SPUMANTE PROSECCO SUPERIORE MILLESIMATO EXTRA DRY CAMUL®



Variety:

Glera. Indigenous grape variety grown on the hills of Conegliano and Valdobbiadene since the beginning of 1800.



Denomination:

D.O.C.G. Conegliano-Valdobbiadene

In 1969, Conegliano-Valdobbiadene was acknowledged as the only production area for Prosecco D.O.C. while, in 2009, it was promoted to D.O.C.G.

The wine is a selection of the best Prosecco D.O.C.G. grapes, the harvest is made by hand checking the quality of each bunch. From 2019 the Conegliano Valdobbiadene hills became part of the UNESCO World Heritage.



Winemaking:

The highest expression of Prosecco.

"In bianco", the must is not in contact with skins. Then it is placed with selected yeasts in autoclaves for 150 days at 15-18 °C; this long permanence intensifies the wine bouquet. After that, it is cooled at -4°C for 8/10 days to stabilize and finally filtered and bottled.



Tasting notes:

Brilliant straw yellow enlivened by a fine persistent perlage. Rich in scents such as apple and pear with a hint of flowers.



Food pairing:

Great as an aperitif, it goes very well with first courses, with delicate fish or meat sauces, white meats and fresh cheeses.



Serving temperature: 6-8 °C.



Alcohol content: 11,50% vol.

Total acidity: 5,50 g/l

Sugar: 16 g/l

Pressure: 5 atm

Company member of the D.O.C.G. consortium.