



CAMUL



SPUMANTE PROSECCO SUPERIORE D.O.C.G. MILLESIMATO BRUT CAMUL®

Variety:

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

Denomination:

D.O.C.G. ConeglianoValdobbiadene.

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:

Light straw yellow, set off by a fine, persistent perlage. The wine brings out the best in the features of a real Prosecco with a fresh fragrance and a elegantly fruity taste reminiscent of white peach.

Food pairing:

Delicious as an aperitif, ideal with vegetable and fish-based hors d'oeuvres and first courses with seafood. We recommend to enjoy it throughout the whole meal.

Serving temperature: 6-8 °C.

Alcohol content: 11,50% vol.

Total acidity: 5,70 g/l

Sugar: 9 g/l

Pressure: 5,2 atm

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