



VALDOBBIADENE DOCG PROSECCO SUPERIORE SUI LIEVITI 'COL FONDO' BRUT NATURE



Veneto, Italy

Adami

www.adamiprosecco.it

Method & Production

The Glera grapes are carefully selected and hand picked. Spontaneous fermentation using natural yeasts. The wine is unfiltered and matured for a minimum of 200 days in stainless steel before a secondary fermentation in bottle, zero dosage.

Tasting Notes

Dry, bready notes, yeasty, tropical, hazlenut

Food Matching

Pizza, focaccia, cheeses, sopressa. And for main dishes it is ideal with chicken and salt cod

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
AD6023	Valdobbiadene DOCG Prosecco Superiore Sui Lieviti 'Col Fondo' Brut Nature	Glera	2023	11.0%	Cork	6x0.75lt	No	No	Yes	No