

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Dry

N1VO



Smooth balance for a sublime sweetness at the end of a meal or a dazzle for your taste buds with original combinations: this is N1VO, the new Prosecco Dry Valdellövo. With the customary refined research for aromas and flavours typical of Prosecco Superiore D.O.C.G. from the Collalto hillsides, Valdellövo has created its own Dry by skilfully uniting antique Glera grapes with new vineyards. The residual sugar is taken to 21 gr per litre by using the slow fermentation must for refermentation. An enchanting fruity, fresh, and floral chalice for those who prefer amiable and sweet sensations.

Production Sheet

Classification: dry sparkling wine

Varietals: 100% Glera

Vineyards: Crode and Pecol from 200 to 300 m above sea level

Harvest: third week of September

Technology applied: Primary fermentation occurs in stainless steel tanks for ten days. The secondary fermentation takes place in autoclaves at a temperature of 14-15 ° C. The cycle time is about 50 days.

Alcohol Content: 11,5% vol. *Total acidity:* 6 g/l

pH: 3,20

Residual sugar: 21 g/l

Sensory Profile

Appearance: pale straw yellow with a nice fine and resistant perlage.

Aroma: rich and fragrant aroma with clear notes of white flowers and hints of ripe apple.

Palate: balanced in tones but with great vitality, it stands out for its round balance and a gentle creaminess.

Serving Suggestions

Serving Temperature: 4-6° (39-43° F)

Food Pairings: It is a sparkling wine full of possibilities. It is the traditional protagonist at the end of a meal with pastry sweets, but it can also be an amazing interpreter of spicy dishes, of oyster and mussel plates and original cocktails.

Special format

1.5 liter magnum

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