

Valdobbiadene Prosecco Superiore D.O.C.G. Livèi (Bottle Fermented)



Description

Semi-Sparkling Prosecco wine, obtained with a second fermentation in the bottle and aged on the lees for at least three months.

It's the ambassador of local tradition, as first Prosecco bubbles appeared during the fifties, before sparkling came into fame in the following decades. The wine's aroma has hints of bread yeast, light citrus fruit and honey; the mouth is fresh, clean by firm acidity, with a mineral, lime and almond texture.

Matches

Assertive, light and easily digestible, Livèi traditionally accompanies the entire meal, especially Venetian marinated morsels, local salamis and aged Italian cheese such as Parmigiano, Grana, Carnia and many others.

Wine Profile

- Composition:** 100% Prosecco's grapes from our estate vineyards.
Aging: 5 months in stainless steel tanks, 3 months at least in bottle.
Harvest date: Typically mid-September.
Bottle size: 750 ml. (also available Magnum size bottles).
Wine alcohol: 11,0% by volume.
Total acidity: 5.5 g/1000 ml.
Sugar residue: 1.0 g/1000 ml.