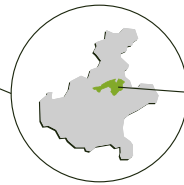




ITALY



VENETO



PROSECCO DOCG  
ZONE

## TIZIANO NARDI - Cuvée del Fondatore

<b>Denomination:</b>	Valdobbiadene Prosecco Superiore DOCG
<b>Type:</b>	Spumante Extra Brut
<b>Grapes:</b>	Glera
<b>First year of production:</b>	2022 - 7845 bottles
<b>Area:</b>	Farra di Soligo - Treviso

### THE VINEYARD

<b>Soil type:</b>	Morainic and calcareous hill, not very deep
<b>Altmetry and exposure:</b>	230 m a.s.l., south exposure
<b>Vineyards age:</b>	From different ages
<b>Plantation system:</b>	Double-arched cane / Sylvoz
<b>Harvest:</b>	Hand picking

### THE CELLAR

<b>Vinification:</b>	In white, using Martinotti (Charmat) method
<b>Alcohol by Vol:</b>	11.5 %
<b>Sugar:</b>	< 2 g/l

### THE TASTING

<b>Colour:</b>	Pale straw yellow with green reflections
<b>Olfaction:</b>	Crisp Williams pear, citrus and rose
<b>Texture:</b>	Fine and elegant perlage, with a good sapidity and minerality

### THE SERVICE

<b>Service temperature:</b>	8 - 10 °C / 46,4 - 50 °F
<b>Food pairing:</b>	Perfect with all courses and as aperitif. It goes perfectly with crudités and first dishes with seafood, fresh cheeses, puff pastry and battered vegetables
<b>Best consumed within:</b>	12 - 18 months

