



BIVIO®

— I T A L I A —



Prosecco DOCG Di Conegliano E Valdobbiadene

Winemaker: Marco Galeazzo

Composition: 90% Glera (known as Prosecco), 10% Verdiso and other local varieties.

Region: DOCG, Conegliano Valdobbiadene, Denominazione di Origine Controllata e Garantita, Prosecco Superiore

Origin: In the North East of Italy (the Veneto Region), in the DOCG area surrounding two small towns: Conegliano and Valdobbiadene: on steep volcanic slopes, between 300 to 400 metres above sea level.

Wine Making: “Under-ripe” grapes are hand picked in order to preserve the acidity. After alcoholic fermentation at a controlled temperature 16-18°C (61-65°F) the second fermentation follows in pressurized tanks. The new sparkling wine is then filtered and bottled under pressure.

Wine Maker’s Notes: This is a fresh dry wine with a fruity and floral fragrance that has a harmonic taste. The “perlage” (bubbles) is fine and persistent.

Food Pairings: Prosecco is a refreshing wine for all occasions. It can be enjoyed with a whole meal, aperitif or with soups and salads. Some other recommendations include shellfish, white meat and pizza.

TECHNICAL DATA

COMPOSITION:	90% Glera (Prosecco) 10% Verdiso
VINTAGE:	Non Vintage
ALCOHOL:	11.0%
ACIDITY:	5.90 (g/L)
UPC:	892850 001432
SRP:	\$15.99
PRODUCTION:	2,000



Marco Galeazzo
Marco Galeazzo,
Winemaker