



TONIDORO

DONO

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

Brut



With a straw yellow color, with a creamy froth and an elegant and persistent perlage, DONO Brut is a Conegliano Valdobbiadene DOCG Prosecco Superiore Brut, produced in a unique territory, a UNESCO World Heritage Site. A sparkling wine that goes very well with sea bass fillets, baked fish or delicate dishes. With a light taste of citrus fruit, delicate wisteria and acacia flowers, it will delight your evenings.

TASTING NOTES

Appearance: straw yellow colour with a thick and creamy foam. Elegant perlage, fine and persistent.

Perfume: slight citrus fruits, pleasant smell of crusty bread, delicate wisteria flowers and acacia.

Taste: elegant mineral, sapid, fresh the fruity note and fine the flower.

Serving temperature: bottle at 6-8°C, uncork gently and pour in prosecco glasses.

Alcohol content: 11% Vol. - Residual sugars 8 gr/l. Sourness 6 gr/l.

Grape: only Glera.

Recommended cuisine: ideal for the whole meal, particularly with sea bass fillets, baked fish and delicate dishes.

Strengths: wine made "by hand", with passion, in an environmentally friendly manner and in an area highly suited.

CHARACTERISTICS OF THE TERRITORY

Climate: Mediterranean, cool temperate, 1200 mm of rainfall, important variations between August and September, ventilated hills.

Altitude: 168 meters above sea level.

Soil type: gentle hills and irregular, formed by glacial deposits Wurmian; the western part of the vineyards are moraine depositions.

Position: hilly, with steep embankments, gradients of 20%.

Exposure to the sun: rolling hills north south, with vineyards located east west.

VINIFICATION AND AGING

Type of harvest: completely by hand with selection of the grapes; in the countryside and at harvest.

Vinification: soft pressing with the aid of pneumatic presses, and finally clarified fermentation at controlled temperature with the use of selected yeasts.

Secondary fermentation: Martinotti (Charmant) method, 75 days in autoclave.

Packages: Boxes of 6 bottles of 0,75 liters. Boxes of 12 bottles of 0,75 liters. Personalized box of one bottle of 1,5 liters.



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LE COLLINE DEL PROSECCO
DI CONEGLIANO VALDOBBIADENE
THE PROSECCO HILLS
OF CONEGLIANO VALDOBBIADENE

