

Solicum line

Solicum Velar - Sui lieviti

Conegliano Valdobbiadene Prosecco Superiore DOCG

A fine wine that is a declaration of love for nature and local tradition. A spumante that seduces both nose and palate, with a strong personality thanks to the characteristic haziness caused by its sediment.

Product code	SPLI1	Grape variety	Glera
Alcohol content	11,5% vol.	Total acidity	5,5 g/l
Residual sugar	0 g/l	Serve at	4-6° C
Vineyards	Selected vineyards of Conegliano-Valdobbiadene's area.		
Vinification	At the winery, the grapes harvested by hand are gently pressed and then undergo the first, slow fermentation process at a controlled temperature in stainless steel tanks using selected yeasts.		
Description	The second fermentation process, the so called "presa di spuma", takes place in the bottle, with the addition of selected yeasts and sugar.		
Color	Straw yellow with a typical haziness.		
Bouquet	Intense citrusy and yellow-fruit notes, followed by hints of bread crust, dried fruit and yeasts. The prolonged contact with the yeasts emphasises more complex and spicier notes over time.		
Taste	Fresh and fruity with a sapid and slightly bitter finish. Pleasant minerality.		
Serving suggestions	Excellent with cured meats, cheese, white meat, fish-based dishes, pizza and risotto with flavoursome vegetable sauces.		
Bottle size	0.75L		

