

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

BRUT NATURE

ABOUT THE WINE

Conegliano-Valdobbiadene Prosecco Superiore D.O.C.G. is an authentic Prosecco that takes inspiration from the historical Prosecco “colfondo” (“with sediment”) that our grandfathers used to make at home with the ancestral method. Before the development of modern winemaking technologies, the second fermentation was made directly inside the bottle, thanks to the contact of the yeast with the wine and other factors like seasonality and outside temperatures. The in-bottle refermentation, with the yeast turning sugars into alcohol and CO2, gives the wine unique aromatic characteristics that couldn't be found in other commercial Proseccos we drink these days. This is an unfiltered wine, a special Prosecco that comes from a blend of old varieties grapes from the most ancient vineyards of our properties, carefully selected and hand-picked. It is a slightly cloudy sparkling wine, with very fine bubbles.

In taste, it is full, fresh and vivacious. Compared to a classic Prosecco Superiore, it has amore refined nose, underpinned by the hint of crusty bread classic of the yeast.

These unique characteristics makes this wine ideal as an aperitif in any season and excellent throughout the meal. It can pair with salami and cheeses, spit-roasted meats, pasta and pizza.

ABOUT THE WINERY

UDO is a young farm nestled in Collalto, a small village in the middle of UNESCO heritage hills of Conegliano-Valdobbiadene. The name “GIARDINO AGRICOLO” means agricultural garden. A garden is a place of peace and well-being, where man and nature work harmoniously together. This is the vision of UDO. Embracing diversity, UDO hosts a harmonious blend of animals, vineyards, orchards, woods, and wild meadows. Here, nature's richness is nurtured with care and respect.



Grapes: Glera, Verdiso, Bianchetta

Bouquet: Notes of wildflowers, apple, ripe pear, citrus and croissant.

Taste: Harmonious and decisive, it reveals mineral notes, sapidity and uncommon elegance.

Perlage: Fine

Mousse: Soft

Alc. Volume: 11,5%

Sugar residue: 0 gr/lt

