CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOC

BRUT

ABOUT THE WINE

Our Prosecco DOC is a quintessential expression of Italian sparkling wine, embodying the vibrant and life-loving essence of the Veneto region. This Prosecco offers a harmonious balance of freshness, fruitiness, and delicate bubbles. It's the perfect choice for any celebration or as a delightful aperitif.

It is light, fun and easy-drinking taste makes it accessible to a wide range of palate, from wine novices and connoisseurs alike.

The Brut highlight the amazing crisp and lively notes of the Glera grape, this Prosecco offers a crisp, dry profile with an exquisite balance of fruit and acidity. This Prosecco is ideal for food pairings with light dishes such as seafood, mild creamy cheeses and fresh vegetable dishes. It enhances the characteristics of the dishes without covering their delicacy and identity.

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

Bouquet: Delicate and fresh aromas of green apple, cedar and white peach as well as notes of spring flowers

Taste: Crisp and refreshing, the wine is dry but it keeps an amazing finesse.

Perlage: Fine and lingering

Mousse: Rich and creamy

Alc. Volume: 11%

Sugar residue: 9 gr/lt