

LUXURY CUVÉE 130TH ANNIVERSARY

Valdobbiadene Prosecco Superiore DOCG Millesimato Brut Nature

Founded in 1887 by Francesco Mionetto in the small village of Valdobbiadene, Mionetto has an established reputation for quality, tradition and innovation. In the heart of the Prosecco region, Mionetto produces exceptional wines with consistent national and international acclaim.

PRODUCTION AREA

COUNTRY: Italy

REGION: Veneto

APPELLATION: Treviso, DOCG

Long standing vineyards in the Valdobbiadene Prosecco Superiore DOCG area.

GRAPE VARIETY

Glera

HARVEST PERIOD

Grapes are harvested in second half of September.

VINIFICATION

To make this refined Brut Nature sparkling wine, the fruit of Mionetto's lengthy winemaking expertise, the white grapes are gently pressed and the must immediately fermented; the wine then receives its secondary fermentation following the Charmat method during which the wine rests on the lees for up to 3-4 months.

SENSORY PROFILE

APPEARANCE: Luminous straw yellow with green hues

AROMA: Fruit forward and elegant on the nose and still true to the grape's character with intense notes of apple and citrus fruits.

PALATE: Its fruity notes are also found on the palate with a balanced acidity. A limited edition with no residual sugar that is pleasantly dry on the palate.

TECHNICAL DATA

ALCOHOL: 11%

ACIDITY: 5.5 – 6 g/l

SUGAR: 0 – 3 g/l

FORMAT: 750ml



PAIRING SUGGESTIONS

It is ideally paired with shellfish, raw seafood, caviar and salmon or fried shrimp dishes.