



## Bel Sea

CONEGLIANO VALDOBBIADENE PROSECCO  
SUPERIORE BRUT DOCG

When speaking of Conegliano - Valdobbiadene, Prosecco and Spumante have been synonyms for more than a century. On the other hand, it was the first sparkling wine in Italy to get the registered designation of origin (DOC). The Brut typology is the most recent, most modern one, the one that has been overwhelmingly successful also in the foreign markets. The charm of this product is contained in the sweet and inviting scents richer in sensations of citrus fruit and fresh flowers, accompanied by a lively verve experienced when tasted. Its fine and persistent perlage, an evident sign of patient, painstaking refermentation, ensures that its flavour and clean palate are exalted. All of this combined with the lowest percentage of residual sugar compared to the Extra Dry version makes it a wine with a plus when combined with food.

### AREA OF ORIGIN

The hills of Conegliano Veneto.

### VINES

Glera.

### VINIFICATION

Must obtained with light pressing using a horizontal press, and then fermentation of the clear must at controlled temperature with selected yeasts.

### AGEING

In steel container at controlled temperature.

### REFINEMENT

In the bottle.

### LONGEVITY

18 - 24 months, depending on the temperature and brightness of the place of preservation.

### FRAGRANCE

Intense classic fruity fragrance and evident notes of fresh white flowers such as wisteria and acacia.

### COLOUR

Pale yellow, sparkling

### FLAVOUR

Of fresh tartness, well-proportioned fruitiness, rich and creamy froth, with a pleasantly bitterish aftertaste.

### SERVING TEMPERATURE

7°-9°C.

### RECOMMENDED COMBINATIONS

It is unsurpassed as an aperitif, but can accompany an entire meal. It is excellent combined with fish and vegetable hors d'oeuvres, first courses with seafood, baked fish such as stuffed or baked in foil trout.

### STANDARD ANALYSIS

Alcohol 12.00% Vol.

Total acidity 6.00 g/l

Sugar 9 g/l