

Terre del Cima



Cima da Conegliano | Sant'Elena 1495
National Gallery of Art | Washington

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Extra Brut

VARIETY

Glera 100%

WINEMAKING

After a gentle pressing, the must undergoes fermentation with selected yeasts at a controlled temperature. Following fermentation, the wine is left to mature on its fine lees for at least six months at a low temperature. A slow, two-month sparkling process using the Martinotti method ensures fine and persistent bubbles.

ALCOHOL

11.5% vol.

COLOR

Mild straw yellow with greenish highlights.

PERLAGE

Fine and persistent.

PERFUME

This wine stands out for the vibrancy and refinement of its bouquet, releasing fresh fruity notes of citrus, green apple, and white peach. Delicate floral hints of rose and hawthorn complete an elegant and harmonious olfactory profile, inviting you to taste with its pleasant delicacy.

TASTE

Intense and dry, it is characterized by a pleasant acidic freshness and balanced sapidity that enhance its harmony and structure. The persistent finish on the palate irresistibly invites another sip.

PAIRINGS

Ideal as an aperitif, it pairs beautifully with seafood dishes such as oysters, shellfish, and seafood crudités, enhancing their freshness. Perfect with light fried foods, mozzarella in carrozza, prosciutto crudo, and buffalo mozzarella.

SERVING

Serve chilled at 8 °C.

STORAGE

In a cool, dark place, between 15 and 18 °C. Avoid excessive changes in temperature.

FORMATS

75 cl.

PACKING

Cases of 6 75 cl. bottles; weight 9.8 kg per case. Dimensions 29.1x 19.6 x 31.8 cm.



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