



Technical Information

Style: Sparkling, White

Varietal(s): 85% Glera, 15% Pinot Bianco

ABV (%): 11

pH: NA

Residual Sugar (g/L): 6

Total Acidity(g/L): 6

Volatile Acidity(g/L): NA

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Fruit is from the Prosecco Treviso DOC from estate vineyards in Treviso. The blend is composed of 85% Glera and 15% Pinot Bianco, planted on silty clay soils. This soil type supports both structure and freshness, giving the wine its clean fruit profile and balanced palate. The estate-grown fruit provides control over vineyard management and grape selection, helping to deliver a refined Prosecco style with aromatic clarity and good texture.

Packaging Information

Barcode: 8058341650011

Case Weight (g): 1000

Case Dimension (mm): L285 x W210 x H252

Bottle Weight (g): 1650

Bottle Dimension (mm): H260, Dia99

Type of Closure: Cork

Vintage Notes

NA

Vinification

The wine is made with specially selected yeasts chosen to enhance complexity and finesse. The first fermentation takes place in stainless steel tanks, with cryomaceration at 5°C to preserve freshness and aromatic detail. Secondary fermentation is carried out using the Charmat Method, which protects fruit purity and supports a fine, fresh sparkling profile. The wine spends four months on lees, adding texture and roundness.

Tasting Notes

The nose shows William pear, lime and floral notes, creating a fresh and inviting aromatic profile. The palate is clean, elegant and relatively full-bodied for Prosecco, with crisp orchard fruit, citrus lift and a gentle floral character. Fine bubbles support the texture, giving the wine freshness and approachability without losing structure. The finish is balanced and refreshing, with pear and lime notes carrying through.

Food Pairing

Pair with seafood, cured meats, savoury cheeses, salads, antipasti, grilled prawns, fritto misto, burrata with tomatoes or light vegetable starters.