

# GIAVI

dal 1914

CONEGLIANO  
VALDOBBIADENE

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PROSECCO SUPERIORE MILLESIMATO BRUT



Grape: glera

Soil: clayey, limestone, sub-alkaline

Harvest: hand-picked in September

Vinification: in stainless steel tanks at temperature controlled. Refinement in contact with fine lees

Sparkling process: the second fermentation takes place in stainless steel tanks (cuvée close) at temperature controlled with selected yeasts and last approximately 90 days

Color: brilliant pale straw yellow with greenish hues. Very fine and persistent perlage

On the nose: fragrant with aromas that remind of green apple and pear enriched by delicate floral notes

On the palate: balanced and round with a very pleasant acidity. Creamy and elegant perlage with a long aftertaste

Alcohol: 11.5%

Residual sugars: 8 g/l

Serving suggestions: serve at 6-8 °C (43/47 °F) in tulip-shaped crystal glasses to fully appreciate its bouquet and fine perlage

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