

# GIAVI

dal 1914

CONEGLIANO  
VALDOBBIADENE

CONEGLIANO VALDOBBIADENE DOCG  
PROSECCO SUPERIORE MILLESIMATO EXTRA DRY



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: it shows typical aromas of apple, pear and white flowers that complement notes of honey and chamomile

On the palate: refreshing, balanced and smooth. Great balance between the sweet hint and the acidity. Lovely mineral note

Alcohol: 11.5%

Residual sugars: 14 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

AZIENDA AGRICOLA GIAVI  
Via Bidasio degli Imberti Defendente  
31015 Conegliano - Treviso - Italia  
[www.giavi.it](http://www.giavi.it) - [info@giavi.it](mailto:info@giavi.it)