

# GIAVI

dal 1914

CONEGLIANO  
VALDOBBIADENE

PROSECCO DOC  
BRUT



Grape: glera

Soil: clayey, limestone

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 60 days

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

On the nose: distinctive aromatic notes of apple, citrus and white flowers

On the palate: vibrant and vivacious with a good persistency

Alcohol: 11.5%

Residual sugars: 10 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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