



· DRUSIAN ·

Prosecco di Valdobbiadene Superiore Brut D.O.C.G.



- The Drusian family has been producing wine for **three generations** and owns **80 hectares of vineyards**. The winery is situated in the heart of Valdobbiadene.
- A real passion and a course along the tradition leave us two treasures: the fine and delicate **Cartizze** and the fresh and sparkling **Valdobbiadene Superiore Prosecco D.O.C.G.**
- Carefulness for details and dedication during every steps of vinification makes the wine rich in fragrances and precious aromatic nuances.
- Mr. Francesco Drusian's thought is to consider the quality of his wine as **the pure expression of the grapes**. This is the reason why he takes care of every single bunch of grapes and decreases all the technical impacts.

Varietal: 100% Glera

Production Zone: Conegliano and Valdobbiadene, near Treviso and Venezia, in the North-East of Italy; altitude 200-250 mt asl.

Soil: Hilly soils rich in clay and calcareous

Vinification: Grapes hand-picked from the beginning of September. Soft pressing and slow fermentation at a low temperature (15-16°C / 59-61°F)

Maturation: Secondary fermentation in stainless-steel tanks (Charmat Method) for 70-80 days to preserve fruit freshness.

Our Valdobbiadene D.O.C.G. Brut is produced from 100% Glera grapes. They are grown in our hillside vineyards and harvested exclusively by hand. The bottle has an iconic patented shape inspired by the silhouette of an upside-down glass.



OLD VINES



SUSTAINABLE

- *Refreshing sparkling with fine and persistent perlage. Interesting fruity notes of green apple and citrus, with a light hint of bread crust. Pleasantly dry, fresh and balanced.*
- *Good with seafood, savory cheeses, cured meats and fruits. It is also delicious with Asian dishes such as Thai noodles or sushi.*
- *Storage: keep in a cool and dry place away from light and heat, at a temperature of 15-20°C (59-68°F) in a vertical position. Do not leave the bottles in the refrigerator for a long time.*

Proudly imported by

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