



ANDREA DA PONTE

Distillatori per vocazione dal 1892®

CONEGLIANO VENETO

**DON GIOVANNI
DA PONTE**

PROSECCO SUPERIORE DOCG

Conegliano ~ Valdobbiadene

**SPUMANTE MILLESIMATO
EXTRA DRY**



Converted into sparkling wine according to the Metodo italiano [Charmat method], Don Giovanni is produced with an exclusive selection of high-quality Prosecco grapes, which are grown on the rolling hills of Conegliano and Valdobbiadene: a rhythmic succession of gentle slopes embroidered with ancient vineyards. This is a captivating Spumante, with a fine bead and a delightful finish of acacia honey and ripe apple.

DESIGNATION OF ORIGIN

Grapes harvested in the Conegliano and Valdobbiadene areas, where the gentle altitude ensures a fresh temperature and near-total absence of humidity.

GRAPE VARIETY

100% Glera, converted into sparkling wine according to the renowned Metodo italiano [Charmat method], which involves a slow fermentation in tanks; natural re-fermentation leads to the formation of tiny beads of CO₂ and the production of heady aromatic notes.

ALCOHOLIC STRENGTH

11,5% vol.

VISUAL SENSATIONS

Of a faint straw-yellow colour.

AROMATIC SENSATIONS

Full, soft and savoury, this Prosecco boasts a decidedly heady bouquet, with delicate hints of floral essences and of ripe fruit, and sweet notes of acacia honey.

FOOD PAIRING

Perfect as a bubbly aperitif, excellent on any occasion.

TOTAL ACIDITY

6,5 gr/l.

RESIDUE SUGAR

16 gr/l.

SERVING TEMPERATURE

10-12°C.

Available in Canada contact Cottonwood Agency

