Banville
Wine Merchants

BiancaVigna

Sui Lieviti Conegliano Valdobbiadene Prosecco Superiore DOCG Brut Nature

Location: hillside vineyards within the Conegliano municipality.

"Sui lieviti" is a traditional style of making Prosecco, known locally as "vin col fondo".

Vinification: Soft pressing of grapes, static decantation and fermentation at controlled temperatures.

Maturation: in temperature-controlled stainless steel tanks, in contact with the lees.

Bottling and prise de mousse (sparkling process):

The second fermentation takes place in the bottle. There is no disgorgement, and the lees remain in the bottle. This allows the Moschettas to make a sparkling Prosecco in a Brut Nature version. The wine rests in the bottle for 3 months before release.

Grape varieties : Glera

Altitude : 150 - 180m ASL

Soil : Clayey, limestone and rocky-clay

Alcohol : 11.5%

Residual Sugar :

Tasting notes :
Notes of white peach and pear enriched by a distinctive bready aroma. Reflected on the palate as well. Dry and distinctive.

Sustainable

Press Notes

AG Vinous

2024, 2023, 2021	91 points