

CASA COSTE PIANE di FOLLADOR LORIS - VIA COSTE PIANE, 2 - 31049 S. STEFANO DI VALDOBBIADENE (TV)
Tel. (0423) 900219 Fax (0423) 900671 - PART. IVA 02433250269 - COD. FISC. FLL LRS 53B13 L565C - e-mail. info@casacostepiane.it



San Venanzio Valdobbiadene Prosecco Superiore Docg Extra Dry Spumante

0.75 I - mushroom cork cap

ALCOHOL: 11.5% vol.

RESIDUAL SUGAR: 13/14 g/l

Total SO2: 100 mg/l

Total ACIDITY: variable, depends on the vintage, 5.5 g/l

The name San Venanzio pays homage to the saint of the same name, an extraordinary man and renowned 6th century scholar who was born in Valdobbiadene and lived most of his life in France, where he was elected Bishop of Tour and Poitiers.

It is thanks to him that there is proof of the fact that vines have been cultivated in Valdobbiadene for over fifteen centuries:

"My thoughts often return to that land, where the vine grows, eternally, under the vast mountain, on the bare range of hills..." Saint Venantius Fortunatus (c. 530 - c. 600 AD)

The wine is produced from Glera grapes using a vinification process where there is no contact with the skins, the charmat method is employed to create the wine's effervescence.

The second fermentation is triggered by adding sucrose and selected yeasts coming exclusively from grapes from the Valdobbiadene vineyards, the wine is then bottled following a short ageing period.

The San Venanzio spumante offers the nose hints of ripe fruits such as apple and pear as well as a floral note of wisteria.

It is delicate on the palate thanks to its fine effervescence and perfect harmony between residual sugar, acidity and the pleasant, slightly bitter finish.

GOES WELL WITH: ideal as an aperitif and following a meal to accompany dessert.

HILLY REGION, CLAYEY, MARLY SOIL, OF MORAINIC ORIGIN. ANCIENT VINEYARDS (MANY OF THE VINES ON THE PLOT ARE AS OLD AS 80 YEARS OLD).

NO HERBICIDES, VAST MAJORITY OF THE PRODUCTION PROCESS IS MANUAL, PHYTOSANITARY TREATMENTS EMPLOYED WITH LOWEST POSSIBLE ENVIRONMENTAL IMPACT.