

Della-Vite Prosecco DOCG Superiore N.V.



Region

The Prosecco DOC covers the north-east of Italy and entire regions of Veneto and Friuli with warm and moderately continental climate. The grapes are mostly grown on the flat plain though the DOCG covers the hillier area allowing grapes to have a slower ripening period creating wines of higher acidity and more intense fruit. Glera is the Prosecco grape but the style can range from Brut Nature to Demi-Sec and Frizzante to Spumante.

Producer

Della Vite (which means 'from the vine') was created by the Delavigne sisters; Chloe, Poppy and Cara. Their wine is certified vegan and is based on the concept of clean production. They use solar energy in the winery, a heat exchange system to heat the water, nitrogen for wine storage is extracted from the air (rather than using chemicals) and the prosecco is filtered through a ceramic system. They make their wine with grapes from the hills of Valdobbiadene, an area known for its quality to produce these elegant Proseccos.

Tasting Notes

From the superior DOCG region, this Prosecco is extra-dry in style which gives a richness to this mineral palate with notes of citrus and blossom that complements hints of crostini and chamomile. The grapes are hand-picked and the wine is made with Charmat Method/Tank Method for a fresh and fruity style with elegance and finesse.

Food

Perfect on its own as an aperitif or served with hors d'oeuvres, nocellara olives and figs with honey.

Technical Information

Country	Italy
Region	Italy - Prosecco
Grape(s)	Glera (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Off dry	
Alcohol Content	11.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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