



NODI

Valdobbiadene Prosecco Superiore D.O.C.G.

«Nodi» refers to the knots of the vine stocks that yield this single-vineyard Prosecco. More than a century old, these vines belong to clones and biotypes planted long ago and preserved today through careful massal selection. The name also refers to the «knots» of the wind that constantly caresses the rows. A very elegant, velvety and characteristic Prosecco that is tightly linked to the noblest and gentlest expression of Glera.

variety

Glera, from the single vineyard Col del Vent, in Valdobbiadene.

soil

The single vineyard of “Col Del Vent” presents soils that are made up of material of fluvio-glacial origin with low skeletal content.

vinification

Destemming and soft pressing. Must cooling and fermentation in temperature-controlled stainless steel tanks, with extended ageing on the lees. Second fermentation in autoclave using the Charmat method, followed by several months of bottle ageing.

type

Extra Brut

Vintage: vintage wine

sensory notes

Floral bouquet with scents of wisteria and rose. Fruity notes of pear, gooseberry and lime. Intense and velvety on the palate, with a hint of peach and white fruit. The complex nature of Nodi is sustained by good acidity, with a pleasant savory finish. Fine and persistent perlage.

pairings

The fine elegance of Nodi goes perfectly with aperitifs and starters, but it is perfect for the whole meal. An ideal match to cured meat such as soppressa and prosciutto crudo. It delicately pairs with seafood, risottos as well as young and slightly aged cheeses.

serving temperature

6°/8° C

alcohol content

11,5% Vol