



PRIMO FRANCO

Valdobbiadene Prosecco Superiore D.O.C.G.

The producer's first signature wine, the first Prosecco with the vintage on the label (1983), sealed with a brace and not a muselet. A surprising, authorial and intimate sparkling wine that has revolutionized the history of Prosecco.

variety

Clera, from vineyards located on high hills.

soil

Hilly vineyards characterized by steep slopes and northern exposure, as well as soils with average depth. This area presents the highest altitudes (an average of 366m asl). Thus, the average temperatures present here are the lowest in the entire denomination. This endows the wines with an acidic freshness and minerality that sustain the pleasant character, finesse and intense aromas.

vinification

Charmat method: pressing, destemming, cooling of must and fermentation at a controlled temperature in steel tanks. Second fermentation in autoclave.

type

Dry

Vintage: vintage wine

sensory notes

Bright straw yellow color, intense bouquet of exotic fruit and ripe apple, notes of wisteria, peach and white flowers. Typically sweet and fruity on the palate, it is balanced by a mild acidity that gives a pleasantly fresh finish.

pairings

A surprising match to savory bites, cold cuts and spicy foods. A traditional pairing to dry pastries, fruit tarts, *panettone*, macarons and *semifreddo*.

serving temperature

6°/8° C

alcohol content

10,5% Vol