



# NODI

## Valdobbiadene Prosecco Superiore D.O.C.G.

«*Nodi*» refers to the knots of the vine stocks that yield this single-vineyard Prosecco. With more than a hundred years of age and belonging to clones that have long been planted, these stocks are now propagated directly in the vineyard through grafting. 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 of Col del Vent, in Valdobbiadene.

### *soil*

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

### *vinification*

Charmat method: pressing, destemming, cooling of must and fermentation at a controlled temperature in steel tanks. The wine rests on the fermentation sediments for a long period. Second fermentation in autoclave and aging in the bottle for a few months.

### *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