



GRAVE DI STECCA

Vino Spumante Brut

The grapes of Grave di Stecca come from a particular vineyard in Valdobbiadene, the only one of its kind in the whole area of Prosecco. Enclosed by a high stone wall that shields it from the outside environment, it is similar to a French clos, a fenced vineyard. The area's soil and microclimate yield a sparkling wine with extraordinary characteristics: profound and complex, hints of ripe fruit harmonically combine with nuances of aromatic herbs and intense mineral notes. Our outstanding Spumante.

variety

Glera, from the single vineyard of Grave di Stecca, in Valdobbiadene.

soil

The Grave di Stecca vineyard, stretching for about 2.4 hectares, is located at the foot of the southern slope of Mount Cesen, at a height of about 270 meters. The soils are made up of limestone rocks that vary in terms of age, purity and stratification, becoming gravelly in some areas.

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

Brut

Vintage: vintage wine

sensory notes

Bright straw yellow in color with intense aromas of ripe fruit, aromatic herbs such as sage and intense mineral notes of flint. Dry but also creamy, deep and complex, with a silky and persistent finish characterized by a touch of toasted almond. Dense and lively bubbles.

pairings

Perfect for all occasions: an excellent aperitif and a perfect match for the entire meal. A heavenly match for prosciutto, seafood, fish & chips and shrimp and vegetable tempura.

serving temperature

6°/8° C

alcohol content

12% Vol