



NINO Valdobbiadene Prosecco Superiore DOCG NV

Duca di Dolle

Winemaker: Andrea Baccini **Region:** Veneto, Italy

Grapes: Glera (85%), Verdiso (10%), Perera (5%)

Profile: This bone dry and cloudy prosecco has a cider-like mouthfeel. For us it is the happy medium between wine and beer. Crisp, clean and a beautiful example of natural bubbles.

Grape Growing: Duca di Dolle practices super clean farming and is certified under a European organization translated to Zero Residual. The grapes get southern sun exposure and are harvested manually.

Winemaking: Col Fondo is an ancient style where the second fermentation occurs in the bottle. The wine ferments down to zero grams of residual sugar and does not get disgorged. Sulfur measures at 35ppm at bottling. The wine is bottled at frizzante pressure (about 2.5 atmospheres) as opposed to the rest of their wines bottled at full spumante pressure (5-6 atmospheres.)

More About the Wine: Made from a single vineyard, or Rive, called Rolle in the village of Rolle di Cison. This vineyard is coplanted with Glera as well as the lesser known grapes of Verdiso and Pereira. The grapes make up the maximum allowed 15% of the blend, and the remainder of those grapes are blended into the BRT and EXD bottlings.

Alc: 11%

TA: 5 g/L

RS: Zero

Soil: Moraine (glacial silt, stone), sandstone, clay

Altitude: 303m (995ft)

Vineyard Age: 35-40 years

Case Production: 416

Pairing: Asian Pear, Oysters, Rabbit rilletes, Apples, Mushroom toast, Monkfish, Washed rind cheese Cuisines: Austrian, Scandinavian, Korean, Indian, Mexican, Peruvian