



AZIENDA AGRICOLA CA'VITTORIA

Prosecco Brut

Conegliano Valdobbiadene

No Italian celebration is complete without a glass of Prosecco. Yet there is a huge difference—in aroma and flavor—between mass-produced bubbly and artisanal Prosecco made in the heart of Conegliano Valdobbiadene, Italy's top region for Prosecco. Ca'Vittoria is a small, family-run estate that grows its own grapes and makes its own wine—like with the finest grower Champagne estates, you can taste the difference in the glass.

WINERY: Azienda Agricola Ca'Vittoria

WINEMAKER: Francesco Carpenè

ESTABLISHED: 1980s

REGION: ITALIA • Veneto • Conegliano

APPELLATION: Conegliano Valdobbiadene DOC

BLEND: 100% Prosecco (Glera)

VINEYARDS: Estate grown and bottled in Conegliano, the top terroir for Prosecco. Grapes are grown in south-facing, hillside vineyards; soils are mostly decomposed granite.

AGE OF VINES: 20 years

WINEMAKING: Hand-harvested. Fermented on selected yeasts in temperature-controlled, stainless steel tanks. Secondary fermentation in tank (Charmat method); aged in tank for three months. Residual sugar 9 grams/L.

TASTING IMPRESSIONS: Aromas of clementines and fresh spring cherries. Flavors suggest crisp pears, lemons, brioche. Dry and refreshing.

PAIRING SUGGESTIONS: Parma ham, aged Parmigiano Reggiano, fresh fruit



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