



Giavi, Prosecco Superiore Brut, Conegliano Valdobbiadene, DOCG, Veneto, Italy, 2023

Producer Profile

The life of the Giavi farm started as early as 900 AD and Prosecco has been made there since 1914.

The vineyards cover an area of around 12 hectares on a hillside overlooking the town of Conegliano. The majority of the harvest is done by hand and the quality of the resulting wine is high, full of purity and freshness of fruit, making these very much boutique wines.

Viticulture

The vineyards, located in the hill of Monticella right above the town of Conegliano, are farmed sustainably. Vines are trained with the traditional sylvoz system where the he canes are bound to the lower wire, two or three buds are left for the following year. All work is carried out by hand.

Winemaking

Soft pressing of grapes, then a static decantation and fermentation at controlled temperature. The second fermentation takes place in stainless steel tanks (cuvée close) at a controlled temperature with selected yeasts and lasts 90 days. Tartaric stabilisation at low temperature and bottle refinement for a minimum of 1 month.

Tasting Note

Fragrant with aromas of green apple and pear enriched by delicate floral notes. On the palate it is balanced and round with a very pleasant acidity. Creamy and elegant perlage with long aftertaste

Food Matching

A great wine for an aperitif, but goes with Ham, Cheese and delicate fish.



Product code: 2523

Technical Details

Varieties:

Glera 100%



ABV: 11.5%

Closure: Natural cork

Colour: White

Style: Prosecco

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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