



Giavi, Prosecco Superiore Brut Nature, Rive Di Ogliano, Conegliano Valdobbiadene DOCG, 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 on the hill of Monticella right above the town of Conegliano, are farmed sustainably. Vines are trained using the traditional system of sylvoz (a variation of the Geneva double curtain) widely used in the Veneto region as well as double Guyot. All work in the vineyard and harvest is carried out by hand.

Winemaking

Soft pressing of the grapes, 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 120 to 150 days. Tartaric stabilisation at low temperature and bottle refinement for a minimum of 1 month.

Tasting Note

Brilliant pale straw yellow with greenish hues. Very fine and persistent perlage. On the nose it is multi-layered and complex green apple, pear, stone fruits enriched by delicate floral notes. On the palate it is very creamy and elegant perlage. Ample, vibrant and persistent on the finish.

Food Matching

Fish, ham and cheeses.



Product code: 1691

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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