



# Giavi Prosecco Superiore Extra Dry, 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 in the hill of Monticella right above the town of Conegliano, are farmed sustainably. Vines are trained with the traditional system of sylvoz. 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

Brilliant pale straw yellow with greenish hues. Very fine and persistent perlage. It shows typical aromas of apple, pear and white flowers that complement notes of honey and camomile. On the palate it is refreshing, balanced and smooth. Superb balance between the sweet hints and the acidity and finishing with a lovely mineral note.

## Food Matching

Parma Ham, Sushi, Focaccia and mild Cheeses



Product code: 2527

## 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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