



Maia Novapalma, Prosecco DOC, Extra Dry Spumante Biologico, Italy

Producer Profile

Maia Novapalma captures the spirit of Italian good living.

With wines which reflect elegance, with an enduring attention to quality, style and terroir, reflecting the basaltic and volcanic rolling hills of DOC Prosecco, and the alluvial soils of the DOC Delle Venezie, creating high quality organically certified wines from two of Italy's most famous regions.

Viticulture

The climate is temperate and subcontinental, with mild winters, no late frosts, and windy summers which benefit by moderating the temperature. Rainfall is low at about 800-1100 mm per year, with soils predominantly calcareous marine in content.

Winemaking

Grapes are harvested by hand and gently crushed to release the purest juice. Fermentation is carried out with selected yeasts, without maceration at a controlled temperature below 20°C, followed by a second fermentation using the Charmat method to give this elegant wine its fine bubbles.

Tasting Note

An appealing, slightly aromatic intensity on the nose, with elegant floral and fruity notes of golden apple. The palate is fresh, harmonious, and persistent with notes of white fruit, balanced by clean acidity and fine, delicate bubbles.

Food Matching

Ideal as an apéritif or with light vegetable dishes and seafood.



Product code: 5388

Technical Details

Varieties:

Glera 85%
Others 15%



ABV: 11%

Closure: Natural cork

Colour: White

Style: Prosecco

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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