



QUORUM

Organic and vegan

Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry

Quorum embodies the most authentic essence of the land.

Its fine bubbles and floral freshness give voice to a direct and sincere wine, capable of expressing the hills of Conegliano Valdobbiadene with immediacy.

Designed for those who seek clear and natural flavors, it offers a harmonious balance between everyday enjoyment and respect for tradition.

Certified



Corporation

Denomination: Conegliano Valdobbiadene Prosecco Superiore DOCG

Type: Spumante Extra Dry

Grapes: Glera

Area: Collalto - Treviso



VINEYARD

Soil type: Morainic hill, medium-textured, calcareous

Vineyards age: 15 - 20 years

Training system: Sylvoz, double inverted

Harvest: Hand-picked



SERVICE

Serving temperature: 8 - 10 °C

Food Pairings: Excellent as an aperitivo. Pairs beautifully with fish-based first courses. At the end of the meal, it complements desserts that are not overly sweet, such as tarts or strudel.

CERTIFICATIONS



CELLAR

Vinification: White vinification with low-temperature fermentation and secondary fermentation using the Martinotti (Charmat) method.

Alcohol content: 11,5 % Alc./Vol.

Residual Sugars: 14 g/l



TASTING

Colour: Pale straw yellow with greenish reflections.

Olfaction: Fruity, with notes of yellow apple and white wildflowers.

Taste: Harmonious, full-bodied, and persistent.

Also available in Magnum format: **1.5 LT.**