

PREMIUM DOCG



TIZIANO NARDI CUVÉE DEL FONDATORE

Organic and vegan

**Conegliano Valdobbiadene Prosecco Superiore DOCG
Extra Brut Millesimato**

This Cuvée is a tribute to Tiziano Nardi, to his deep roots and his vision. A silent homage to one who has left a lasting mark on both the family history and the landscape of Conegliano Valdobbiadene Prosecco DOCG. Extra Brut, Vintage, organic, and vegan, the wine embodies measured elegance and luminous restraint. Notes of pear, citrus, and a subtle rose create a fresh and harmonious sip. It is a wine that conveys memory without ostentation, with balance, purity, and respect.



Denomination: Conegliano Valdobbiadene Prosecco Superiore DOCG
Type: Spumante Extra Brut Millesimato
Grapes: Glera
Annual production: Approximately 8,000 bottles
Area: Farra di Soligo - Treviso



VINEYARD

Soil type: Morainic hill, loamy-clayey and calcareous, shallow
Vineyards age: Mixed-age vineyard
Training system: Sylvoz, double inverted
Harvest: Hand-picked



SERVICE

Serving temperature: 8 - 10 °C
Food Pairings: Perfect as an all-around meal wine or for aperitivo. Excellent with raw seafood and fish-based first courses. Pairs very well with lightly aged cheeses, puff pastry appetizers, or battered vegetables.

CERTIFICATIONS



VEGAN



CELLAR

Vinification: White vinification with low-temperature fermentation and secondary fermentation using the Martinotti (Charmat) method.
Alcohol content: 11,5 % Alc./Vol.
Residual Sugars: < 2 g/l



TASTING

Colour: Pale straw yellow with greenish reflections.
Olfaction: Williams pear, citrus, and rose.
Taste: Fine and elegant bubbles, with good minerality and savoriness.