



DONNA GLORIA

The three northeastern regions, known collectively as the Tre Venezie or simply the Venezie, set the pace in Italy in the rafting of modern white wines. The Veneto is first in volume of DOC and Trentino-Alto Adige leads in percentage of its total, while Friuli-Venezia Giulia enhances the classified ranks with its stylish contemporary white wines.

Grape varieties: Pinot Grigio 100%

Appellation: DOC Delle Venezie

Alcohol: 12 % Vol.

Winemaking: Carefully selected whole clusters of Pinot Grigio undergo soft pressing just hours after harvesting. To preserve the purity of the grape variety and to allow a crisp, fresh taste to shine through the wine, the Pinot Grigio was slowly fermented in stainless steel vats at cold temperature. This time consuming method of fermentation allows the essence of the grape to fully develop, bringing delicate flower aromas, fruit notes on the palate, a racy acidity and a refreshing character.

Tasting notes: Straw yellow in colour with greenish hues Donna Gloria Pinot Grigio is light- medium bodied wine. On the nose it shows immediate forward flowery bouquet and fruit, especially apple and peach, holding a firm and fruity palate. Its crisp acidity balances well with the soft character recommending it as a pleasant and easy to drink wine.

Food pairing: It pairs well with Mediterranean cuisine: antipasti or white meat. It is great with sea food.

Serving temperature: 10 °C





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PROSECCO DOC

EXTRA DRY

Prosecco is a perfect accompaniment for any occasion due to its freshness, lightness, and versatility. Whether it's a romantic dinner or a carefree night with friends, Prosecco fits well. Its rich history has made it a symbol of Italian winemaking, ensuring it a brilliant future on international markets.

Grape variety: Glera 100%

Appellation: Prosecco DOC

Alcohol: 11% Vol.

Winemaking: Once the Glera grapes are carefully chosen, they are transported to the cellar and undergo a gentle pressing process. The wine is then fermented in steel tanks before being transferred to an autoclave for its second fermentation, in accordance with the Charmat-Martinotti method. During this critical process, Prosecco gains its elegance, equilibrium, and effervescence.

Tasting notes: Brilliant straw yellow with greenish reflections. The bouquet presents floral and fruity touches, with distinct notes of ripe apple and a subtle hint of pear. The sip is vivacious and fresh, concluding with a pleasantly bitter aftertaste. The long and satisfying finish offers flavors of almonds and dried fruit.

Food pairing: Perfect as an aperitif, it goes well with appetizers based on fish and vegetables, light first courses and fresh cheeses.

Serving temperature: 6 - 8 °C

