

Camul - Brut | Prosecco di Valdobbiadene DOCG Prosecco Italy (PROSECCO) – 2023

Domain

Camul

The name of this house comes from a small piece of land in Carpesica, where the Tonon family started growing wine at the beginning of the twentieth century. The knowledge was transferred from father to son, whereby passion, attention to the vineyard and a carefully thought out production process are central. The wine estate is located in the northeast of Veneto in the vicinity of Valdobbiadene. This prosecco comes from the Valdobbiadene region in Verona, Italy (this is the best area in Prosecco and therefore has a DOCG status).

Vinification

The highest expression of Prosecco. "In bianco", the must is not in contact with skins. Then it is placed with selected yeasts in autoclaves for 150 days at 15-18 °C; this long permanence intensifies the wine bouquet. After that, it is cooled at -4°C for 8/10 days to stabilize and finally filtered and bottled.

Taste

Light straw yellow, set off by a fine, persistent perlage. The wine brings out the best in the features of a real Prosecco with a fresh fragrance and a elegantly fruity taste reminiscent of white peach.

Food pairing

Appetizer snack | Fish - appetizer | Fish - seafood | Aperitif

General information

Type: Sparkling wine

Grape varieties: Glera

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 6-8 °C

Taste profile: Light soft

