

VITA
MEDITERRANEA

PROSECCO DOC EXTRA DRY ORGANIC VEGAN WINE



The creation of our wines is an act of love for nature: organic, vegan wines with eco-sustainable packaging, respecting man and the environment around him.

VARIETIES

Glera.

PRODUCTION DISTRICT

Organic grapes from the Prosecco Doc area.

ALTITUDE AND ASPECT

Vineyards at an average altitude of 150–200 metres above sea level, aspected to south east.

TYPE OF SOIL

Clay of morainic origin.

TRAINING SYSTEM

Guyot.

HARVEST

From the last ten days in August to mid-September.

WINEMAKING METHOD

The wine is vinified respecting the organic and vegan rules.

The grapes are soft-pressed and the juice fermented at controlled temperature.

Refermentation is carefully controlled, using the Martinotti method to preserve the grape's special aromatic and floral profile, applying a strict organic production protocol.

SENSORY PROFILE

Brilliant pale straw yellow colour, with a delicate, fine perlage. On the nose, floral and aromatic notes typical of the variety. A delightful, clean, fresh wine with a long, aromatic finish.

RECOMMENDED CELLARING

1 year in bottles laid down in a cool, dark place.

FOOD PAIRING

Aperitifs, appetizers, delicate Mediterranean dishes, baked pastries. For vegans: light dishes based on vegetables, cereals and legumes.

ALLERGENS: Contains sulphites.

