



# TONIDORO

## DONO

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

Extra Brut

Rive di Carpesica

DONO Extra Brut – Rive di Carpesica is certainly the excellence of our production. From our finest grapes we obtain a sparkling wine with a dry and decisive character which enhances the minerality typical of our hills and which best expresses the spirit of Conegliano Valdobbiadene. This is an ideal wine for any meal. The hints of white flowers, citrus fruits and green apple are best enhanced to obtain a balanced Prosecco Superiore.

### TASTING NOTES

**Appearance:** straw yellow colour with wraparound and creamy foam. A lively, delicate and pleasant perlage.

**Perfume:** very pleasant hints of white flowers, citrus and green apple that are best enhanced by the low sugar residue.

**Taste:** the minerality is enhanced together with the flavor and freshness of the fruity note.

**Serving temperature:** bottle at 6-8°C, uncork and pour in a large prosecco glasses.

**Alcohol content:** 11% Vol. – Residual sugars 3 gr/l. Sourness 6 gr/l.

**Grape:** only Glera.

**Recommended cuisine:** valid throughout the meal considering the low sugar residue. It goes well with various types of fish but also with white meats and first courses.

**Strengths:** wine made “by hand”, with passion, in an environmentally friendly manner and in an area highly suited.

### CHARACTERISTICS OF THE TERRITORY

**Climate:** Mediterranean, cool temperate, 1200 mm of rainfall, important variations between August and September, ventilated hills.

**Altitude:** 168 meters above sea level.

**Soil type:** gentle hills and irregular, formed by glacial deposits Wurmian; the western part of the vineyards are moraine depositions.

**Position:** hilly, with steep embankments, gradients of 20%.

**Exposure to the sun:** rolling hills north south, with vineyards located east west.

### VINIFICATION AND AGING

**Type of harvest:** completely by hand with selection of the grapes; in the countryside and at harvest. The grapes come from a specific particle, as indicated by the Rive specification.

**Vinification:** soft pressing with the aid of pneumatic presses, and finally clarified fermentation at controlled temperature with the use of selected yeasts.

**Secondary fermentation:** Martinotti (Charmant) method, 75 days in autoclave.

**Packages:** Boxes of 6 bottles of 0,75 liters. Boxes of 12 bottles of 0,75 liters. Personalized box of one bottle of 1,5 liters.



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LE COLLINE DEL PROSECCO  
DI CONEGLIANO VALDOBBIADENE  
THE PROSECCO HILLS  
OF CONEGLIANO VALDOBBIADENE

