

PVXINVM

Prosecco Superiore D.O.C.G. Extra Dry

Description

The Prosecco is told to have ancient origins, related to the “Vino Pùcinum” praised by Pliny the Elder in his “Naturalis Historia” of the 1^o Century A.D., produced originally near a small town called Prosecco, in the municipality of Trieste. It was thanks to the intuition of a bishop, Pietro Bonomo, that the name of this ancient wine was gradually replaced by that of its production area - Prosecco - later extended also to the neighboring Territory of the Veneto Region, where it is still produced.

PVXINVM, inspired by the name of the ancient wine, represents the best expression of the Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. produced by Carpenè Malvolti, the first Company in Italy to produce the Prosecco as Sparkling Wine and to create the first label reporting the name “Prosecco”, already in 1924. The rarity of the oenological selection and the meticulous care in each production stage make PVXINVM an exclusive sparkling wine, available in just five thousand bottles, all strictly numbered and enriched by the silver label engraved with roman lapidary character, which gives solemnity and elegance to the product emphasizing its historical importance.

Classification

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.
Quality Aromatic Sparkling Wine

Grape Variety

Glera grapes (100%) coming from ancient vines aged between 40-50 years, located in specific areas of the hillside vineyards inside the Conegliano Valdobbiadene D.O.C.G. zone. These ancient vines, which are able to generate only a very small quantity of grapes but of excellent quality, allow them to express all their aromatic richness which is manifested by their primary aromas.

Production Method

The grapes are harvested by hand, isolated and then vinified in small tanks, which are constantly monitored by the enologists of the Company, in order to determine the optimal selection that will lead to the definition of the cut and to the following sparkling process.

Sparkling Process

Charmat Method - Conegliano Valdobbiadene

Sensorial Notes

- **Colour:** bright straw yellow, with pale golden nuances and a very fine and persistent perlage.
- **Bouquet:** persuasive, intense, with hints of varietal fruit enhanced by the harmonious dosage of its components and by the clarity of its winemaking process.
- **Taste:** smooth, elegant and harmonious. The varietal aromas become even more intense, complex and refined in the mouth. The significant extraction charge of the grapes and its fresh acidity give to this wine a very balanced structure and an unique personality. Good persistence, great pleasure.

Analytical Data

- **Format:** 750 ml
- **Alcohol Contents:** alc. 11% vol.
- **Acidity:** 6,3 g/l
- **Sugar Residual:** 16 g/l - Extra Dry
- **Allergens:** Contains Sulphites

Serving Suggestions

Serve in glasses for Sparkling Wine at a recommended temperature of 6 - 8°C.

Suggested Pairings

Sparkling Wine for special occasions. Perfect as aperitif and with all dishes of the mediterranean cuisine. Excellent also with desserts made with cream or little pastries.

