

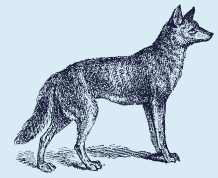


Domus Picta

PROSECCO DRY MILLESIMATO

D.O.C.G. Valdobbiadene

Domus-Picta may be a child of today, but its roots go way back to 1848, when Nonno Oni Spagnol discovered his passion for wine, love for Prosecco and the joy of vine growing, a passion handed-down to successive generations. They are located in the province of Treviso's hilly belt, 50 km from Venice, between the towns of Conegliano and Valdobbiadene at an equal distance from both the Dolomites and the Adriatic Sea, a perfect combination that has a positive influence on the climate.



PARKER WOLF

wine & spirits

COUNTRY

Italy

VARIETAL

100% Glera

SOIL TYPE

Medium-textured soil, clayey

VINEYARD

South exposition

Breeding method guyot

Planting density 3300

HARVEST

Manual harvest

VINIFICATION

Soft pressing. fermentation

Stainless-steel tanks

No malolactic fermentation

22 g/l residual sugar

TASTING NOTES

Elegant spumante with persuasive floral notes, with an enchanting sugary aftertaste. Delicate and fruity aroma, with hints of citrus, peach and apple. Perfect with pastries whether dry or fresh. Ideal with soft, creamy desserts.

Moments Unearthed

parkerwolfwine.com