



MONTELLIANA

The Cantina Montelliana was established in 1957. It lies in the foothills stretching from Montello to Colli Asolani in the heart of the Marca Trevigiana region, an area with ideal soil and climate for wine grape production. Its vineyards are at an altitude of 400 to 800 feet above sea level with southern exposure. The terrain has variable characteristics, although the gravely subsoil is a constant, allowing excellent drainage of rainwater.

Cantina Montelliana is a cooperative of associated vine-growers. The cooperative's deep commitment to quality is shown in its continuous efforts to improve its production, storage and bottling facilities by searching for the latest and best technology available.

PROSECCO BRUT

REGION: Veneto
WINE MAKER: Giampaolo Bozzo
GRAPE TYPE: 100% Prosecco
COLOR: Pale straw yellow
BOUQUET: Fruity aroma
TASTE: Dry and well-balanced flavor
RECOMMENDED DISHES: Perfect as an aperitif
and a great accompaniment for hors d'oeuvres
SERVE: Chilled; 50° F (6-8° C)



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