

CERTIFIED SUSTAINABLE

BENVOLIO®

ITALIA

PROSECCO
D.O.C. PROSECCO



VINEYARDS

The grapes for the Benvolio Prosecco are estate-grown from 100% Glera grapes. The vines are planted to soils of gravel and sand that stress the vines and provide exceptional drainage. The nights are cooled by the breezes from the Adriatic Sea, giving higher acidity to the wine and balancing the natural sugars of the Glera grape for a well-balanced Prosecco.

WINEMAKING

The grapes are crushed and immediately pressed, with the juice transferred to cool fermenters. After primary fermentation in stainless steel tanks, the finished wine undergoes secondary fermentation using the Charmat method under controlled pressure for 30 days before bottling.

SUSTAINABILITY

With the 2022 harvest, the Benvolio Prosecco is now certified sustainable through the Sistema di Qualità Nazionale Produzione Integrata (SQNPI): a production technique with low environmental impact, that aims for a progressive reduction of exterior treatment in order to restore cultivation to a state of balance. Making the least possible impact to man and the environment the primary objective.

WINE PROFILE

Benvolio Prosecco is a true expression of Italian prosecco and the renowned Friuli region's terroir.

Color: *sharp golden straw color with bubbles that are finely textured and persistent*

Nose: *fresh citrus with slight hints of honey and fresh flowers*

Palate: *vibrant, crisp acidity acts as a counterpoint to the flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit. The finish is light, refreshing, and crisp*

Pairing: *delightful on its own or paired with shellfish, chicken, or Asian cuisine*

TECHNICAL DATA

COUNTRY Italy	VARIETAL 100% Glera	ACIDITY 5.4 g/l
REGION Friuli	VINEYARDS & PRODUCTION Estate grown & bottled	R.S. 14.5 g/l
APPELLATION DOC – Prosecco	FERMENTATION 100% stainless steel, cold fermented	ALCOHOL 11% by volume



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA