

Carpene Malvolti Prosecco di Conegliano

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Conegliano Valdobbiadene

CEPAGE: 100% Glera

WINEMAKING: Charmat Method

ALCOHOL BY VOLUME: 0.0%

THE STORY

Passion and tradition, research and innovation, handed down from father to son for over 152 years: this is Carpene Malvolti, the first company to submit quality Prosecco to the sparkling process, and a brand that is a leader in this field both in Italy and abroad. It was founded in 1868 by Antonio Carpene, who dreamt to produce a bubbly wine with the grapes harvested from the hills of Conegliano and Valdobbiadene. This dream has become a mission: producing high quality sparkling wine at each grape harvest. A dream that is still coming true today, day after day.

THE ADJECTIVES

OVERALL: Delicate and fruity

AROMAS / FLAVORS: Vanilla, malt and citrus aromas

MOUTHFEEL: Soft, fine perlage

THE SELLING POINTS

AWARDS: 88pts Wine Enthusiast

PAIRINGS: Aperitifs, cocktails, and light Mediterranean dishes

