

Elysian Sui Lieviti

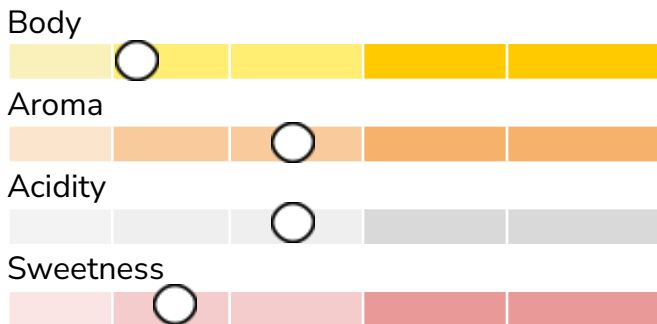
Veneto, Italy

Azienda Agricola Salamon Francesco was established in 1968, and at that time, the primary crops they grew were corn, wheat, soy, and a local grape variety called Raboso. However, with time, both the Veneto region and Salamon Francesco shifted their focus toward viticulture and started cultivating popular grape varieties like Glera and Pinot Grigio. They practice conventional farming methods with an awareness of sustainability.



Tasting Notes

Pale straw color. Aromas of fresh fruits and bread crust. The palate is balanced with dry yeast flavors and fruity notes.



Food Pairing & Enjoyment

This prosecco is great on its own or with light dishes such as salads and seafood.

Technical Data

Production area:	Santa Lucia di Piave
Vintage:	NV
Appellation:	DOCG Valdobbiadene
Varietals:	100% Glera
Vineyard:	DOCG Conegliano Valdobbiadene
Vinification:	6 months in stainless steel tanks. Champenoise second fermentation in bottle. No Disgorgement.
Soil:	Stony
Farming:	Sustainable
Alcohol:	11%