



# TONIDORO

## DONO

CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE

Denominazione di Origine Controllata e Garantita

Brut



With a straw yellow color, with a creamy froth and an elegant and persistent perlage, DONO Brut is a Conegliano Valdobbiadene DOCG Prosecco Superiore Brut, produced in a unique territory, a UNESCO World Heritage Site. A sparkling wine that goes very well with sea bass fillets, baked fish or delicate dishes. With a light taste of citrus fruit, delicate wisteria and acacia flowers, it will delight your evenings.

### TASTING NOTES

**Appearance:** straw yellow colour with a thick and creamy foam. Elegant perlage, fine and persistent.

**Perfume:** slight citrus fruits, pleasant smell of crusty bread, delicate wisteria flowers and acacia.

**Taste:** elegant mineral, sapid, fresh the fruity note and fine the flower.

**Serving temperature:** bottle at 6-8°C, uncork gently and pour in prosecco glasses.

**Alcohol content:** 11% Vol. - Residual sugars 8 gr/l. Sourness 6 gr/l.

**Grape:** only Glera.

**Recommended cuisine:** ideal for the whole meal, particularly with sea bass fillets, baked fish and delicate dishes.

**Strengths:** wine made "by hand", with passion, in an environmentally friendly manner and in an area highly suited.

### CHARACTERISTICS OF THE TERRITORY

**Climate:** Mediterranean, cool temperate, 1200 mm of rainfall, important variations between August and September, ventilated hills.

**Altitude:** 168 meters above sea level.

**Soil type:** gentle hills and irregular, formed by glacial deposits Wurmian; the western part of the vineyards are moraine depositions.

**Position:** hilly, with steep embankments, gradients of 20%.

**Exposure to the sun:** rolling hills north south, with vineyards located east west.

### VINIFICATION AND AGING

**Type of harvest:** completely by hand with selection of the grapes; in the countryside and at harvest.

**Vinification:** soft pressing with the aid of pneumatic presses, and finally clarified fermentation at controlled temperature with the use of selected yeasts.

**Secondary fermentation:** Martinotti (Charmant) method, 75 days in autoclave.

**Packages:** Boxes of 6 bottles of 0,75 liters. Boxes of 12 bottles of 0,75 liters. Personalized box of one bottle of 1,5 liters.



SOCIETÀ AGRICOLA TONI DORO di SILVANO e MASSIMO DORO  
Via dei Soldera, 24 - Carpesica - 31029 Vittorio Veneto - TV - Italy  
info@proseccotonidoro.com - www.proseccotonidoro.com



LE COLLINE DEL PROSECCO  
DI CONEGLIANO VALDOBBIADENE  
THE PROSECCO HILLS  
OF CONEGLIANO VALDOBBIADENE

