



*Nero Edition*  
**VINO BIANCO FRIZZANTE**  
**Prosecco D.O.C.**

Nero Edition is a sparkling wine with a fresh and harmonious character, designed to be enjoyed every day thanks to its convenient crown cap. Its bright straw-yellow color hints at a light and pleasant tasting experience, perfect for any time of the day. On the nose, it stands out for its clear and fruity aromas, featuring a pronounced note of white-fleshed fruit, making the sip fresh and enveloping. On the palate, it confirms a balanced and harmonious taste, able to accompany meals with lightness and versatility, from the simplest dishes to more sophisticated pairings.

Serving temperature: 6–8 °C

Alcohol: 11.0%

TROPHIES:



FRANKFURT  
INTERNATIONAL  
TROPHY Gold 2024



AWC VIENNA  
Silver 2024



AWC VIENNA  
Gold 2025



FRANKFURT  
INTERNATIONAL  
TROPHY Gold 2025



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#### SITE OF COLTIVATION

Refrontolo, a town sited in the heart of the D.O.C.G. Conegliano – Valdobbiadene area.

#### SOIL

Clay and sand

#### HEIGHT ABOVE SEA LEVEL

200 m

#### VINEYARDS EXPOSURE

Sud

#### CULTURE SYSTEM

Sylvoz with 3350 logs / hectare; 7/8 buds per bow, 20 buds per log

#### VINEYARDS

100% Prosecco grape variety

#### GRAPE HARVEST SYSTEM

Hand Harvest

#### HARVEST TIMING

Mid September

#### PERFORMANCE PER HECTARE

180 qli

#### RESULT FROM GRAPE TO WINE

75%

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#### VINIFICATION

Technological research is aimed at combining operational rationality with respect to traditional oenological techniques Phases: - pressure of whole grapes with a vacuum press of modern design, in the absence of oxygen and controlled temperature to better preserve the fragrances present in the grape; - cold static decantation of must for the separation of some pulp and pectin residues; - first fermentation with indigenous yeasts, with temperature control, a major factor in obtaining a quality product; - refining the base wine on the noble lump until the second fermentation

#### TASTE

Young, fresh, intense and good texture, palate is pleasing and harmonious

#### SCENT

Strong fruity notes with a distinct apple and pear note

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#### PARKLING PHASE

After obtaining and selecting the base wine, this is placed in autoclave for at least 30 days

#### ALCOHOL

11% vol

#### LOOK

Straw yellow with greenish reflections, fine and persistent perlage

Available sizes: 375ml - 750ml



★ **Veromonte** ★  
Prosecco Superiore

Veromonte  
Edition