Wijnfiche

# Camul - Brut | Prosecco di Valdobbiadene DOCG | Glera Italy (PROSECCO) — 2024

## Domain

### Camul

The name of this house comes from a small piece of land in Carpesica, where the Tonon family started growing wine at the beginning of the twentieth century. The knowledge was transferred from father to son, whereby passion, attention to the vineyard and a carefully thought out production process are central. The wine estate is located in the northeast of Veneto in the vicinity of Valdobbiadene. This prosecco comes from the Valdobbiadene region in Verona, Italy (this is the best area in Prosecco and therefore has a DOCG status).

## Vinification

The must is immediately separated from the peels in order to maintain optimum freshness and pure aromas. The fermentation takes place in autoclaves, at a low temperature.

## Taste

Brilliant light yellow color. Delicious prosecco with a fine sparkle from the best area. Dry and refined with aromas of brioche, but especially exotic fruit. Brutally dosed, but of the extremely soft type with few acids.

## Food pairing

Appetizer snack | Fish - appertizer | Fish - seafood | Aperitif

## General information

Type: Sparkling wine
Grape varieties: Glera (100%)
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 6-8 °C
Taste profile: Light fresh dry

