

DIVICI

DIVICI - PROSECCO DOC – ORGANIC SPARKLING WINE

A modern vine with an ancient history, bounded to the territory which plays a fundamental role in the definition of its identity: Italianness!

INSPIRATION

The historical witness of the vine date back to the Roman times when this wine was well known and appreciated, up to the point that one of its biggest fan was Mrs Livia Drusillia, wife of the Emperor Augustus.



CONSUMER SEGMENT

Consumers awareness that the choice of good food / wine is fundamental for the health protection. Ethical Issues: the production system of organic wines grants a greater respect for the environment.



BRAND

The name DIVICI is made up of the typos of the Roman numerals to convey great importance to its classical harmony, its unique personality and its contemporary design, styled to be unforgettable.



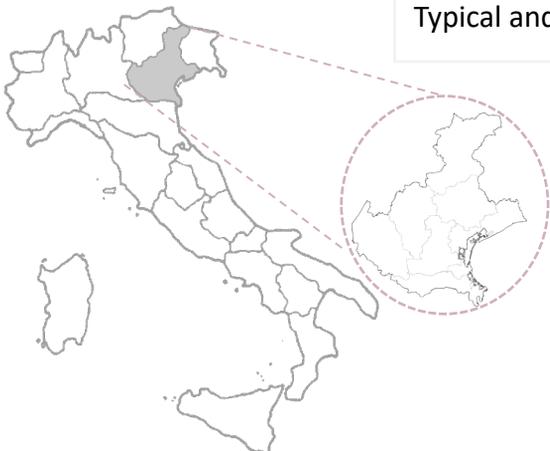
DESIGN

DIVICI: the choice of the bottle shape was meant to recall history and specifically the ancient Roman columns, which were the usual elements of the public buildings overlooking the main "Square" (the so called "Piazza"), hub of the social and cultural life of that time.



WINE STYLE

Typical and elegant Refreshing and harmonious.



VENETO REGION

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.

DIVICI

PROSECCO DOC ORGANIC SPARKLING WINE EXTRA DRY



Glera



Clayey,
sandstone



8/10 °C



Veneto



11% vol
750 ml

VINIFICATION:

Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8/10 days. The team of oenologists select the best wines obtained to continue the sparkling winemaking process. Afterwards the wine is filtered in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



Fine bright perlage, delicate creamy foam, pale light yellow color



Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose flowers combined with a light spicy Mediterranean bouquet



Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste



Ideal as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish