

# VALDOBBIADENE: THE LAND OF PROSECCO





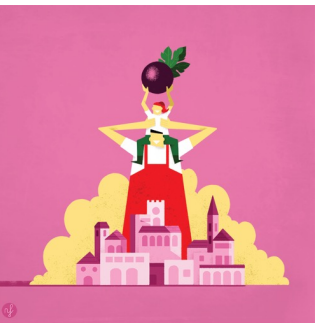
**GUARANTEED AND  
TRANSPARENT  
SUSTAINABILITY**  
Practicing Organic.



**WINEYARD  
BIODIVERSITY**  
Encourage  
settlement of insect  
pollinators through  
the grassing of the  
vineyard during all  
the vegetative  
phases.



**TERRITORY  
PROTECTION**  
Safeguard and  
maintenance historic  
vineyards and  
territory.



**SOCIAL  
COMMITMENT**  
Development  
projects in favor of  
the community with  
the goal of doing  
business in a shared  
and inclusive way.



**TRADITION,  
RESEARCH AND  
SUSTAINABILITY**  
Be aware of the  
impact generated by  
own business in order  
to implement  
sustainable actions  
aimed at preserving  
the territory and its  
history, for the future  
generations.



**REDUCE – REUSE –  
RECYCLE**  
Giving impulse to the  
circular economy by  
adhering to projects  
aimed at reducing  
the waste produced  
and choosing  
packaging and  
packing material that  
respects the  
environment.

## Ardenghi Italy, Veneto





# Ardenghi

Mattia Ardenghi and Lorenzo Bormioli take care of their rows with real passion, doing things step by step, respecting the times and the needs of the vineyard with meticulous and continuous search for elegance and cleanness in all the breadsticks: from vinification to sparkling wine. Elegance that we find in all the glasses signed Ardenghi undisputed symbol of Italian Passion.

The vineyards, located on the hills of Treviso, penetrate their roots in a well-structured, clay soil, set in the DOCG Conegliano

Valdobbiadene: area strictly regulated by specific disciplinary to guarantee a product of the highest quality for those estimators ready to spread its excellent reputation.

From these luxuriant slopes, the Prosecco releases all its energy and transport for a lively, vibrant taste, capable of interpreting a terroir that has always been dedicated to the care of the vine in the respect of a wine tradition consolidated over time.

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# WINES:

Yields are controlled and harvest is manual to guarantee the quality of the grapes. This is the philosophy of Mattia, to make excellent wines can only be obtained from an excellent raw material.





## **ARDENGHI PROSECCO DOC MILLESIMATO EXTRA DRY**

90% Glera Graper – 10% Chardonnay Grapes

Only selecting the healthiest grapes and through 4 days of whole fermentation in steel tanks; after “spumantizzazione” in temperature-controlled autoclaves according to the Charmat method for 60 days, the wine is filtered and decanted with isobaric technique, and then bottled

The prosecco has a soft yellow straw color. Floral notes with hint of green apple, at the palate has a balanced acidity and an elegant and persistent perlage



**ARDENGHI  
PROSECCO SUPERIORE CONEGLIANO  
VALDOBBIADENE DOCG  
MILLESIMATO BRUT**

100% Glera Graper

Only selecting the healthiest grapes and through 4 days of whole fermentation in steel tanks; after “spumantizzazione” in temperature-controlled autoclaves according to the Charmat method for 60 days, the wine is filtered and decanted with isobaric technique, and then bottled

The prosecco has a soft yellow straw color. A rich, aromatic bouquet enhanced with pleasant nuances of freshly picked fruit. The green apple stands out together with the pear. Hints of almond and acacia flowers.

# Product Information:

Winery	Wine	Vintage	Case
Ardenghi	Prosecco D.O.C. Treviso Millesimato	NV	750/12
Ardenghi	Prosecco D.O.C.G. Treviso Superiore Millesimato	2021	750/12

