MILLESIMATO

NAJMA

GRAPES

100% Glera, Esav10, Esav 19, Esav 14 and CT Standard Balbi clones, SQNPI certification for sustainable production in low impact pest management

TYPE

White sparkling wine. Prosecco Millesimato DOC

PRODUCTION AREA

Pasiano di Pordenone, between the Carnic Alps and Venice

TRAINING

Both clones are Sylvoz trained and pruned according to the "Simonit & Sirch Method" with a yield of 15-18 tons / hectare

HARVEST PERIOD

Slightly earlier than the oenological maturity in mid-August

VINIFICATION

Crushing, soft pressing, primary fermentation at controlled temperature with selected yeasts. The second fermentation is obtained with the Charmat method, in an autoclave, in contact with the yeasts for 4 months. Filtration and isobaric bottling. Vegan wine produced without the use of animal origin adjuvants

SENSORY ANALYSES

Bright straw yellow, fine and persistent perlage. To the nose a fine and complex aromatic kit opens with delicate floral aromas of acacia and hawthorn and continues with intense fruity notes and a hint of fresh hazelnut. Hints of vanilla and acacia honey blend with balsamic and lively citrus notes of bergamot. In the mouth it is enveloping and harmonious, thanks to the balance between the softness, the freshness and the balanced flavour. To the palate it returns the delicate citrus aromas which finishes with notes of pleasant bitter almond

SERVICE TEMPERATURE

It is recommended to serve at 6-8 °

ANALYTICAL DATA

Alcohol 11% vol. - Total
Acidity 5.12 g / l - Residual Sugar 4.4 g / l

PAIRING

Traditional pairing with seafood, shellfish and sushi, also recommended with risotto, white meats or savoury and spicy vegetable dishes



OR • GOLD SÉLECTIONS MONDIALES DES VINS CANADA 2018 VINOFED

THE PROSECCO MASTERS the drinks business BRONZE 2018

2018 CHICAGO BELLAVITA AWARDS BEVERAGE CATEGORY WINNER

CONCOURS MONDIAL BRUXELLES Médaille d'Argent 2019 Silver Medal

2018 CHICAGO BELLAVITA AWARDS BEVERAGE CATEGORY WINNER

IN SUMMMARY

Bright colour, refined perlage, rich bouquet, Najma Millesimato comes from a careful selection of grapes in our best vintages. With its strong personality it represents the perfect synthesis between the peculiarity of the terroir and the creativity of our family.

The complex olfactory texture opens with delicate floral aromas of acacia and hawthorn and continues with intense fruity notes, then veering on hints of vanilla and honey, with balsamic and citrus hints.

In the mouth the taste is enveloping and harmonious, thanks to the balance between the softness at the entrance, the freshness of the citrus notes and the balanced flavour, finishing on an invigorating bitter almond note.

Serving suggestions: Always to be recommended the traditional pairing with seafood, shellfish and sushi, but also try it with risotto, white meats or savoury and spicy vegetable dishes.

We recommend it with … Bigoli in salsa (pasta with sardines and onions) – pg. 75 “Venice: recipes lost and found” by Katie& Giacarlo Caldesi.

To be tasted possibly at sunset on a summer day, on a rowboat floating lazily in the Venice lagoon

