RY - Zero Zuccheri



Valdobbiadene Prosecco Superiore D.O.C.G. Spumante Extra Brut

Defined by experts as the maximum of the real Valdobbiadene. It comes from the hillside with the best exposure to sunshine in the Cru area of Valdobbiadene.
It is an extremely dry sparkling wine, with an intense character, it is sapid but creamy and round as well, fruity and well-balanced.
RY is part of the family selection, dedicated to the passionate producer Riccardo and to the young RICKY.

ANALYTICAL PARAMETERS:
ALCOHOL: **11.5% Vol.**
RESIDUAL SUGAR: **0-2 g/l**
TOTAL ACIDITY: **6.00 g/l**

AREA OF ORIGIN: Valdobbiadene hills
VARIETAL: 100% Glera-Prosecco Superiore
TRAINING SYSTEM: Cappuccina modificata
HARVEST PERIOD: From 15 September to 10 October
YIELD IN KG OF GRAPES PER Ha: 13,500 kg/Ha
VINIFICATION: In white with soft pressing
WINEMAKING METHOD: Charmat method
PRIMARY FERMENTATION: Controlled temperature with selected yeasts
FOAMING: 60 days
FINING: From 1 to 3 months

COLOUR: Straw-yellow with light green notes
PERLAGE: Fine and persistent
MOUSSE: Creamy
BOUQUET: White peach, pear, apple, with an aftertaste of slight almond
TASTE: Extremely dry, sapid, creamy and well-balanced
STORAGE: Bottles should be kept upright in a cool and dark place
SERVING TEMPERATURE: 7°C

<u>FOOD MATCHING:</u> Perfect as to be combined with any kind of hors d'oeuvre and ideal with shell

VIDORO - Millesimato DRY



Valdobbiadene Prosecco Superiore D.O.C.G. Spumante Millesimato Dry 2023

Made from the first pressing, known as the "flower," of selected grapes from the HEART hills of Valdobbiadene. A sparkling wine with an extremely fine and persistent, almost creamy perlage, and aromas of fruit and flowers. On the palate, it is soft, velvety, and well-balanced with very intense flavors. Ideal as an aperitif, perfect with shellfish and light dry pastries.

ANALYTICAL PARAMETERS:
ALCOHOL: **11,5% Vol.**
RESIDUAL SUGAR: **22 g/l**
TOTAL ACIDITY: **6.00 g/l**

AREA OF ORIGIN: Hills or Rive Valdobbiadene
GRAPE VARIETY: 100% Glera Prosecco Superiore
VINE TRAINING SYSTEM: Modified Capuccina
HARVEST PERIOD: 1–15 October
GRAPE YIELD IN KG PER HECTARE: 12,000 kg/ha
VINIFICATION: White, with gentle pressing
SPARKLING WINE: Charmat method
PRIMARY FERMENTATION: At controlled temperature with selected yeasts
SECOND FERMENTATION / SPARKLING: 50–60 days
AGING: From 1 to 3 months

COLOUR: Straw yellow
SPARKLING/PERLAGE: Fine and persistent
FOAM (MOUSSE): Creamy
BOUQUET: Fragrant, floral and aromatic
TASTE: Elegant, harmonious, soft and velvety
STORAGE: In an upright position, in a cool, dry and dark place
SERVING TEMPERATURE: 7°C

FOOD PAINING: Excellent as an aperitif. Ideal with shellfish and light snacks

TRE DAME - Millesimato BRUT (Charmat Lungo)

Valdobbiadene Superiore D.O.C.G.
Spumante Millesimato Brut 2023



Millesimato Brut "Charmat Lungo", produced from selected grapes from the hills of Valdobbiadene. The over 90-day second fermentation gives it a creamy, fresh character with floral aromas and hints of bread crust and yeast. On the palate, it is dry, well-balanced, and aromatic. Excellent as an aperitif, pairs wonderfully with savory crostini and beautifully complements a seafood menu.
TRE DAME is part of the family's selected wine line, dedicated to the three women of wine: LENA – NORMA – ALESSANDRA.

ANALYTICAL PARAMETERS:
ALCOHOL: **11.5% Vol.**
RESIDUAL SUGAR: **4 g/l**
TOTAL ACIDITY: **6.30 g/l**

ORIGIN AREA: Hills or Rive of Valdobbiadene
GRAPE VARIETY: 100% Glera – Prosecco Superiore
TRAINING SYSTEM: Modified Capuccina
HARVEST PERIOD: From September 15 to October 15
YIELD PER HECTARE: 12,000 kg/Ha
VINIFICATION: White vinification with gentle pressing
SPARKLING METHOD: Charmat method
PRIMARY FERMENTATION: Temperature controlled with selected yeasts
SECOND FERMENTATION: 90 days
AGING: 3 to 6 months

COLOR: Straw yellow with greenish reflections
PERLAGE: Fine and persistent
FOAM: Creamy
AROMA: Very fresh, intense, pronounced and vinous
TASTE: Fresh, dry, savory, intense and citrusy
STORAGE: Upright, in a cool, dry and dark place
SERVING TEMPERATURE: 7°C

FOOD MATCHING: Excellent as an aperitif with mature cheeses and cold cuts, ideal with raw vegetables

Valdobbiadene Superiore D.O.C.G.
Spumante Extra Dry



Produced from selected Glera grapes from the hills of Valdobbiadene. A sparkling wine with a very fine and persistent perlage, featuring fruity and delicate aromas. On the palate, it is harmonious, smooth, and slightly aromatic. Recommended as an aperitif, with shellfish, delicate dishes, and light desserts.

ANALYTICAL PARAMETERS:
ALCOHOL: **11.5% Vol.**
RESIDUAL SUGAR: **15 g/l**
TOTAL ACIDITY: **5.80 g/l**

ORIGIN AREA: Hills of Valdobbiadene
GRAPE VARIETY: 100% Glera – Prosecco Superiore
TRAINING SYSTEM: Modified Capuccina
HARVEST PERIOD: From September 15 to October 10
YIELD PER HECTARE: 12,000 kg/Ha
VINIFICATION: White vinification with gentle pressing
SPARKLING METHOD: Charmat method
PRIMARY FERMENTATION: Temperature-controlled with selected yeasts
SECOND FERMENTATION: 40–50 days
AGING: From 1 to 3 months

COLOR: Bright straw yellow with greenish reflections
PERLAGE: Fine and persistent
FOAM: Creamy
AROMA: Elegant, delicate, fruity, and floral
TASTE: Fresh, harmonious, and velvety
STORAGE: Upright, in a cool, dry, and dark environment
SERVING TEMPERATURE: 7°C

FOOD PAIRING: Recommended as an aperitif, with shellfish, fruit salad, and light pastries

VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG DRY



Produced from carefully selected grapes grown on the hills of Valdobbiadene.
A sparkling wine with very fine and persistent bubbles, almost creamy in texture, offering floral and fruity aromas.
On the palate, it is harmonious, elegant, soft, and fresh.
Perfect for relaxed conversations, accompanied by fruit salad and light pastries.

ANALYTICAL PARAMETERS:
ALCOHOL: **11.5% Vol.**
RESIDUAL SUGAR: **26 g/l**
TOTAL ACIDITY: **6.00 g/l**

AREA OF ORIGIN: Cartizze (a hill in the Valdobbiadene region)
GRAPE VARIETY: 100% Glera Prosecco Superiore
VINE TRAINING SYSTEM: Modified Cappuccina
HARVEST PERIOD: From September 15 to October 15
YIELD: 12,000 kg/ha
VINIFICATION: White vinification with gentle pressing
SPARKLING WINE PRODUCTION METHOD: Charmat method
ALCOHOLIC FERMENTATION: Temperature-controlled with selected yeasts
SECOND FERMENTATION / FOAMING: 60 days
AGING: 1 to 3 months

COLOR: Straw yellow
PERLAGE: Fine and persistent
MOUSSE: Creamy
BOUQUET: Delicate, intense, fruity; floral and aromatic
TASTE: Harmonious, elegant, soft, and fresh
STORAGE: Store bottles upright, in a cool and dark place
SERVING TEMPERATURE: 7°C

FOOD MATCHING: Ideal for special occasions, paired with fruit salad and dry pastries.

Valdobbiadene Superiore D.O.C.G.
Spumante Brut



Produced with selected grapes from the Valdobbiadene hills. Sparkling wine with very fine and persistent perlage and scents of green apple and citrus fruits. On the palate, it is a dry and sapid. A sparkling wine for special occasions, suitable as an aperitf, and perfect fish, in particular shellfish and delicate cheese.

ANALYTICAL PARAMETERS:
ALCOHOL: **11.5% Vol.**
SUGAR RESIDUE: **6 g/l**
TOTAL ACIDITY: **6.00 g/l**

AREA OF ORIGIN: Valdobbiadene hills
VARIETAL: 100% Glera – Prosecco Superiore
TRAINING SYSTEM: Capuccina modificata
HARVEST PERIOD: From 15 September to 10 October
YIELD IN KG OF GRAPES PER Ha: 12000 kg/Ha
WINEMAKING: In white by soft pressing
SPARKLING WINEMAKING METHOD: Charmat method
PRIMARY FERMENTATION: Controlled temperature with selected yeasts
FOAMING: 50–60 days
FINING: From 1 to 2 months

COLOUR: Straw yellow with light green notes
PERLAGE: Fine and persistent
MOUSSE: Creamy
BOUQUET: Fine, fresh, fruity and floral
TASTE: Fresh, dry, sapid, with citrus notes and well-balanced
STORAGE: Bottles should be kept upright in a cool and dark place
SERVING TEMPERATURE: 7°C

<u>FOOD MATCHING:</u> **Perfect as an aperitif or with shell and shellfish**

LENA ROSE BRUT

Vino Spumante



Lena Rose is not just a simple sparkling wine. It is a FAMILY SELECTION. A BRUT obtained from PINOT NOIR grapes and from a slow fermentation. It is considered a feather in the cap of our production. The bouquet is elegant with notes of wild berries and yeast. Dry, harmonic, lasting and sapid in the mouth. The name “LENA” is a tribute to the founding grandmother of Daldin Spumanti.

ANALYTICAL PARAMETERS:
ALCOHOL: **11.5% Vol.**
SUGAR: **7 g/l**
TOTAL ACIDITY: **6.00 g/l**

REGION OF ORIGIN: Pinot Noir grapes from Vidor
GRAPE VARIETY: Varietal 100% Pinot Nero
TRAINING SYSTEM: Training Capuccina modificata
HARVEST TIME: Harvest 30 Sept – 15 Oct
GRAPE YIELD: 10,000 kg/Ha
VINIFICATION: Rosé with soft pressing
WINEMAKING METHOD: Charmat method
FERMENTATION: Controlled temp, selected yeasts
SECONDARY FERMENTATION: Foaming 90 days
AGEING: Fining 3–6 months

COLOUR: Sofi, vivid and brilliant pink
PERLAGE: Fine and persistent
MOUSSE: Creamy
BOUQUET: Refined, pleasant, red fruits
TASTE: Intense, dry, creamy, long fruity aftertaste
STORAGE: Bottles should be kept upright in a cool and dark place
SERVING TEMP.: 7°C

FOOD MATCHING: Salty aperitif, raw fish hors d'œuvre, fish dishes

DONGJONE Couvée - BRUT

Vino spumante Brut



Obtained from typical white grapes produced in our vineyards in the Vidor area.
Sparkling wine with fine and persistent perlage.
On the palate, it is soft in structure, with a strong personality, flavor, and aroma. Its name "Dongjone" derives from this: historically the tallest and strongest tower of the fortress.
Excellent for all occasions.

ANALYTICAL PARAMETERS:
ALCOHOL: **11% vol**
SUGAR RESIDUE: **10 g/l**
TOTAL ACIDITY: **5.80 g/l**

ORIGIN AREA: White grapes grown in the Vidor area
GRAPE VARIETIES: Glera, Bianchetta, Perera
TRAINING SYSTEM: Modified Capuccina
HARVEST PERIOD: From September 15 to October 10
YIELD PER HECTARE: 18,000 kg/Ha
VINIFICATION: White vinification with gentle pressing
SPARKLING METHOD: Charmat method
PRIMARY FERMENTATION: At controlled temperature with selected yeasts
SECOND FERMENTATION: 30 days
AGING: From 1 to 2 months

COLOR: Straw yellow with greenish highlights
PERLAGE: Fine and persistent
FOAM: Creamy
AROMA: Fine and persistent, with fruity notes
TASTE: Fresh, harmonious
STORAGE: Upright, in a cool, dry, and dark place
SERVING TEMPERATURE: 8°C

FOOD PAIRING: Excellent for all occasions

DONGJONE Couvée - Extra Dry
Vino spumante Extra Dry



Obtained from typical white grapes grown in our vineyards in the Vidor area.
A sparkling wine with a fine and persistent perlage. Soft, fruity, and harmonious on the palate.
Excellent as an aperitif and paired with both sweet and savory dishes.

ANALYTICAL PARAMETERS:
ALCOHOL: **11% Vol.**
RESIDUAL SUGAR: **17 g/l**
TOTAL ACIDITY: **5.80 g/l**

AREA OF ORIGIN: White grapes grown in the Vidor area
GRAPE VARIETIES: Glera, Bianchetta, Perera
VINE TRAINING SYSTEM: Modified Capuccina
HARVEST PERIOD: From September 15 to October 10
YIELD PER HECTARE: 18,000 kg/ha
VINIFICATION: White vinification with gentle pressing
SPARKLING PROCESS: Charmat Method
ALCOHOLIC FERMENTATION: Controlled temperature with selected yeasts
SECOND FERMENTATION / SPARKLING: 30 days
AGING: 1–2 months

COLOR: Straw yellow with green reflections
BUBBLES / PERLAGE: Fine and persistent
FOAM (MOUSSE): Creamy
BOUQUET: Subtle, fruity, persistent
TASTE: Fresh, harmonious, aromatic
STORAGE: Store upright in a cool, dry, and dark place
SERVING TEMPERATURE: 8°C

FOOD PAIRING: Ideal for any occasion

MESAI BRUT

Prosecco D.O.C. Treviso Spumante Brut



Obtained from typical white grapes produced in our vineyards in the Vidor area.
Sparkling wine with a fine and persistent perlage. On the palate, it is soft, fruity, and harmonious. Excellent with appetizers, sweet and savory dishes.

ANALYTICAL PARAMETERS:
ALCOHOL: **11% Vol.**
RESIDUAL SUGAR: **17 g/l**
TOTAL ACIDITY: **5.80 g/l**

AREA OF ORIGIN: White grapes from the Vidor area
VARIETIES: Glera, Bianchetta, Perera
TRAINING SYSTEM: Modified Cappuccina
HARVEST PERIOD: From September 15 to October 10
YIELD PER HECTARE: 18,000 kg/Ha
VINIFICATION: White vinification with soft pressing
SPARKLING PROCESS: Charmat method
PRIMARY FERMENTATION: At controlled temperature with selected yeasts
SECOND FERMENTATION / FOAMING: 30 days
AGING: 1 to 2 months

COLOUR: Straw yellow with greenish reflections
PERLAGE: Fine and persistent
FOAM: Creamy
AROMA: Fine, persistent, fruity
TASTE: Fresh, harmonious, aromatic
STORAGE: Store upright, in a cool, dry place away from light
SERVING TEMPERATURE: 8°C

FOOD PAIRING: Perfect with fish, refined appetizers, light dishes, and delicate white meats.

MESAI EXTRA DRY Prosecco D.O.C.
Treviso Spumante Extra Dry



Produced with Glera grapes from Vidor, the so called DOC Treviso area. Sparkling wine with very fine and persistent perlage. The fragrance is fresh and full of fruity notes, in particular of apple and pear, with citrus scents, which blend with floral notes. On the palate, it is soft and harmonic. Perfect with fish and white meat, as well as in all convivial occasions.

ANALYTICAL PARAMETERS:
ALCOHOL: **11 % Vol.**
SUGAR RESIDUE: **16 g/l**
TOTAL ACIDITY: **5,80 g/l**

AREA OF ORIGIN: Vidor. in the DOC Treviso area
VARIETAL: 100% Glera-Prosecco
TRAINING SYSTEM: Capuccina modificata
HARVEST PERIOD: From 1.5 September to 10 October
YIELD IN KGOF GRAPES PER Ha: 15000 kg
WINEMAKING: In white with soft pressing
SPARKLING PROCESS: Charmat method
PRIMARY FERMENTATION: Controlled temperature with selected yeasts
FOAMING: 40 days
FINING: From 1 to 2 months

COLOUR: Straw yellow with light green notes
PERLAGE: Fine and persistem
MOUSSE: Creamy
BOUQUET: Fine, fresh. fruit and aromatic
TASTE: Fresh, well-balanced. creamed and soft
STORAGE: Bottles should be kept upright in a cool and dark place
SERVING TEMPERATURE: 7°C

FOOD MATCHING: Excellent as an aperitif. Perfect in every occasions, in particular with shellfish.

MESAI Frizzante
Prosecco DOC Treviso Frizzante Spago



Produced with Glera grapes from our vineyards in Vidor,the so called DOC Treviso area. Il is the easiest and most immediate Prosecco with a fine and persistent poerlage, with fruity and pleasant aromas. Suitable in any time of the day. it is excellent as aperitif or during the meal. Characterized by a vine binding, made by hand.

ANALYTICAL PARAMETERS:
ALCOHOL: **11% Vol.**
SUGAR RESIDUE: **10 g/l**
TOTAL ACIDITY: **5.80 g/l**

AREA OF ORIGIN: Vidor, in the DOC Treviso area
VARIETY: 100% Glera-Prosecco
TRAINING SYSTEM: Modified Capuccina
HARVEST PERIOD: From 15 September to 10 October
YIELD KG PER Ha: 15000 kg/Ha
VINIFICATION: White vinification with soft pressing
SPARKLING PROCESS: Charmat method
PRIMARY FERMENTATION: Controlled temperature with selected yeasts
FOAMING: 30 days
AGING: From 1 to 2 months

COLOUR: Straw yellow with greenish reflections
PERLAGE: Fine and persistent
MOUSSE: Creamy
AROMA: Elegant, delicate, fruity and floral
TASTE: Savoury, harmonious and velvety
STORAGE: Upright, in a cool, non-humid and dark place
SERVING TEMPERATURE: 8°C

FOOD PAIRING: Suitable at any time of the day, an excellent aperitif and can accompany a meal.