Carpene Malvolti Prose<u>cco di Coneg</u>liano

The Facts

COUNTRY: Italy REGION: Veneto APPELLATION: Conegliano Valdobbiadene CEPAGE: 100% Glera WINEMAKING: Charmat Method ALCOHOL BY VOLUME: 0.0%

The Story

Passion and tradition, research and innovation, handed down from father to son for over 152 years: this is Carpene Malvolti, the first company to submit quality Prosecco to the sparkling process, and a brand that is a leader in this field both in Italy and abroad. It was founded in 1868 by Antonio Carpene, who dreamt to produce a bubbly wine with the grapes harvested from the hills of Conegliano and Valdobbiadene. This dream has become a mission: producing high quality sparkling wine at each grape harvest. A dream that is still coming true today, day after day.

THE ADJECTIVES

OVERALL: Delicate and fruity AROMAS / FLAVORS: Vanilla, malt and citrus aromas MOUTHFEEL: Soft, fine perlage

The Selling Points

AWARDS: 88pts Wine Enthusiast PAIRINGS: Aperitifs, cocktails, and light Mediterranean dishes



CARPENÈ MALVOLTI

=1868 =

EXTRA DRY

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