
VEDOVA

W I N E A R T

VALDOBBIADENE PROSECCO SUPERIORE
D.O.C.G.

Prosecco Casa Leonor







FELUNGO

Prosecco DOC Extra Dry

Country of Origin

Italy

Production Area

Vineyards located in hilly areas within the D.O.C.
Prosecco zone

Grape Variety

Glera (known as Prosecco)

Yield per Hectare

Maximum 180 quintals of grapes

Harvest Period

Second decade of September

Sparkling Process

Martinotti Method – Charmat

Secondary Fermentation

40 days

Color

Light straw yellow

Perlage

Fine and persistent

Bouquet

Pleasantly fruity with noticeable notes of golden apple, apricot, and peach. Floral notes of acacia and jasmine are also present.

Taste

Fresh, soft, and harmonious, with a savory nish and a pleasantly fruity aftertaste.

Serving Temperature

6°C - 8°C

Analytical Characteristics

Alcohol 11% vol, Sugars 16 g/l, Acidity 5.6 g/l

Recommended Pairings

Ideal as an aperitif. Pairs well with sh dishes such as stu ed squid or lobster linguine.

Bottle Size

0.75 l

EAN bottle

8020502144035

EAN carton

8020502144011



FELUNGO

Country of Origin

Italy

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Vineyards located in hilly areas within the D.O.C.

Prosecco zone

Grape Variety

Glera (known as Prosecco)

Yield per Hectare

Maximum 180 quintals of grapes

Harvest Period

Late August, early September

Sparkling Process

Martinotti Method – Charmat

Secondary Fermentation

40 days

Color

Light straw yellow

Perlage

Fine and persistent

Bouquet

Intensely fruity with hints of apple and white-eshed fruit.
Pleasant notes of white owers.

Taste

Fresh, savory, dry, with a pleasantly harmonious
and fruity nish.

Serving Temperature

6°C - 8°C

Analytical Characteristics

Alcohol 11% vol, Sugars 12 g/l, Acidity 5.6 g/l

Recommended Pairings

Ideal as an aperitif or to accompany light pasta dishes.
Excellent with sh-based dishes throughout the meal.

Bottle Size

0.75 l

EAN bottle

8020502145032

EAN carton

8020502145018

Cantine Vedova Srl
VALDOBBIADENE (TV) - ITALIA

VEDOVA
WINE ART



FELUNGO

Prosecco Rosè DOC Extra Dry

Country of Origin

Italy

Production Area

Treviso wine-growing area, Prosecco DOC

Grape Variety

Pinot Noir and Glera

Harvest Period

First decade of September

Sparkling Process

Martinotti Method – Charmat

Secondary Fermentation

40 days

Color

Bright pink with purple reflections

Perlage

Fine and persistent

Bouquet

Fruity with strong notes of red fruits such as strawberry, raspberry and morello cherry. A delicate hint of tea rose also perceptible.

Taste

Full, tasty and round with a pleasant nish pleasantly fr

Serving Temperature

6°C - 8°C

Analytical Characteristics

Alcohol 11% vol, Sugars 16 g/l, Acidity 5.7 g/l

Recommended Pairings

Ideal as an aperitif, with white meats, and sh

Bottle Size

0.75 l

EAN bottle

8020502146039

EAN carton

8020502146015



FELUNGO

Spumante Grand Cuvée Extra Dry

Country of Origin

Italy

Production Area

Veneto wine region

Grape Variety

White grape varieties suitable for sparkling wine production

Harvest Period

Late August, early September

Sparkling Process

Martinotti Method – Charmat

Secondary Fermentation

40 days

Color

Straw yellow with greenish reflections

Perlage

Fine and persistent

Bouquet

Fruity, oral with delicate hints of green apple

Taste

Dry, fresh, with a pleasantly harmonious and persistent finish

Serving Temperature

6°C - 8°C

Analytical Characteristics

Alcohol 11% vol, Sugars 16 g/l, Acidity 5.7 g/l

Recommended Pairings

Ideal to accompany raw shellfish and mollusks.

Excellent as an aperitif and for the entire meal

Bottle Size

0.75 l

EAN bottle

8020502147036

EAN carton

8020502147012



CASA FARIVE

PRODUCTS CATALOGUE

TRADITION AND LOVE

Experience, passion and commitment have transformed the Vedova family into one of the most renowned and prestigious wineries in Valdobbiadene.

For generations, the family tradition has been handed down, combining age-old experience in the sector with new technologies, thus creating a perfect combination for the production of a wine of impeccable and always sought-after quality, capable of satisfying even the most demanding palates.

Cantine Vedova is located in the heart of the Marca Trevigiana, the motherland of Prosecco Superior D.O.C.G. Conegliano Valdobbiadene.

CASA FARIVE

From the stories of a childhood spent in the

hills of Valdobbiadene, Borgo San Pietro was born, a collection inspired by tradition, bringing to light its scents and flavours. It is the symbol of the Vedova family's bond with its land, and in this way they wanted to pay homage to it and dedicate an entire line to it. A lively and harmonious wine, delicately perfumed, to be tried in all its declinations.



VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

PRODUCTION AREA

Prosecco Superiore DOCG area
Glera

PRODUCTION PER HECTAR

135 quintals (max)

HARVEST PERIOD

Second decade of september

SPARKLING

Martinotti-Charmat method

CARATTERISTICHE ORGANOLETTICHE

Colour: straw yellow with green reflections.

Perlage: fine and persistent.

Bouquet: pleasant fruity notes of green apple and citrus, combined with floral notes of wisteria and acacia. A slight hint of Mediterranean spice is also present.

Taste: soft and harmonic, with a wellbalanced slight acidity. The finish is dry and pleasantly savoury.



PAIRING

Excellent served as an aperitif with sliced meats, but it also goes very well with fish dishes, such as pasta with clams.



11%

GRADAZIONE
ALCOLICA

12g/l

RESIDUO
ZUCCHERINO

5,7g/l

6°- 8°

TEMPERATURA
DI SERVIZIO

VALDOBBIADENE PROSECCO SUPERIORE DOCG EXTRA DRY

PRODUCTION AREA

Prosecco Superiore DOCG area
Glera

PRODUCTION PER HECTAR

135 quintals (max)

HARVEST PERIOD

Second decade of september

SPARKLING

Martinotti-Charmat method

ORGANOLEPTIC CHARACTERISTICS

Colour: straw yellow with green reflections.

Perlage: fine and persistent.

Bouquet: pleasant fruity notes of green apple and citrus fruit, combined with floral notes of wisteria and acacia. A slight hint of Mediterranean spice is also present.

Taste: soft and harmonic, with a wellbalanced slight acidity. The finish is dry and pleasantly savoury.



PAIRING

Ideal to accompany light fried dishes or delicate first courses such as a risotto with scallops.



11%

ALCOHOL
CONTENT

16g/l

RESIDUAL
SUGAR

5,6g/l

6°- 8°

SERVING
TEMPERATURE

ROSÈ SPUMANTE EXTRA DRY

PRODUCTION AREA

Veneto wine-growing area

GRAPE VARIETY

Glera

HARVEST PERIOD

Second decade of september

SPARKLING

Martinotti-Charmat method

ORGANOLEPTIC CHARACTERISTICS

Colour: cherrypink.

Perlage: rich, lively and persistent.

Bouquet: pleasantly fruity with distinct notes of red fruits such as strawberry, raspberry and morello cherry, as well as a delicate hint of rosacea.

Taste: fresh and harmonious, on a savoury background with a harmonious and elegant finish.



PAIRING

It goes very well with first courses with fine fish, but also with white meat cooked at a low temperature.



12%

ALCOHOL
CONTENT

15g/l

RESIDUAL
SUGAR

5,7g/l

6°- 8°

SERVING
TEMPERATURE

PROSECCO DOC MILLESIMATO BRUT

PRODUCTION AREA

Treviso wine-growing area, DOC

GRAPE VARIETY

Glera

PRODUCTION PER HECTAR

180 quintals (max)

HARVEST PERIOD

Second decade of september

SPARKLING

Martinotti-Charmat method

ORGANOLEPTIC CHARACTERISTICS

Colour: pale straw yellow.

Perlage: fine and persistent.

Bouquet: intensely fruity with hints of green apple and white flesh fruit. Notes of white flowers are also pleasant.

Taste: fresh, savoury and dry, with a pleasantly harmonious and fruity finish.



PAIRING

Excellent throughout a meal with fish dishes, such as spaghetti with shellfish.



11%

ALCOHOL
CONTENT

12g/l

RESIDUAL
SUGAR

5,6g/l

6°- 8°

SERVING
TEMPERATURE

PROSECCO DOC BRUT

PRODUCTION AREA

Treviso wine-growing area, DOC

GRAPE VARIETY

Glera

PRODUCTION PER HECTAR

180 quintals (max)

HARVEST PERIOD

Second decade of september

SPARKLING

Martinotti-Charmat method

ORGANOLEPTIC CHARACTERISTICS

Colour: pale straw yellow with green reflection.

Perlage: fine and persistent.

Bouquet: pleasantly fruity with notes of green apple and white peach combined with delicate hints of field flowers.

Taste: fresh and savoury, with well-balanced acidity. pleasantly harmonious and fruity finish.



PAIRING

Ideal as aperitif. Also excellent

accompanied by white meats such as roast veal or rabbit.



11%

ALCOHOL
CONTENT

12g/l

RESIDUAL
SUGAR

5,6g/l

6°- 8°

SERVING
TEMPERATURE

PROSECCO DOC EXTRA DRY

PRODUCTION AREA

Treviso wine-growing area, DOC

GRAPE VARIETY

Glera

PRODUCTION PER HECTAR

180 quintals (max)

HARVEST PERIOD

Second decade of september

SPARKLING

Martinotti-Charmat method

ORGANOLEPTIC CHARACTERISTICS

Colour: pale straw yellow.

Perlage: fine, rich and persistent.

Bouquet: intensely fruity with clear notes of golden apple and apricot. Delicate hints of white flowers, jasmine and acacia.

Taste: fresh, harmonious, on a savoury background with a fruity finish.



PAIRING

Excellent throughout a meal with fish dishes, such as excellent spaghetti allo scoglio, but also with meat dishes such as meatballs. It is also suitable as an aperitif with soft cheeses.

11%

ALCOHOL
CONTENT

16g/l

RESIDUAL
SUGAR

5,6g/l

6°- 8°

SERVING
TEMPERATURE



SPUMANTE CUVÉE BIANCO BRUT

PRODUCTION AREA

Veneto wine-growing area

GRAPE VARIETY

Blend of white grapes

HARVEST PERIOD

Second decade of september

SPARKLING

Martinotti-Charmat method

ORGANOLEPTIC CHARACTERISTICS

Colour: pale straw yellow.

Perlage: fine and persistent.

Bouquet: intensely fruity with light notes of green apple and citrus. There are also delicate hints of white flowers, jasmine and wisteria.

Taste: fresh and dry, with a harmonious and persistent finish.



PAIRING

Suitable for aperitifs, together with cold cuts, but also lends itself to delicate first courses, such as a risotto with shrimps.



11%

ALCOHOL
CONTENT

12g/l

RESIDUAL
SUGAR

5,6g/l

6°- 8°

SERVING
TEMPERATURE

VINO FRIZZANTE

BIANCO

PRODUCTION AREA

Veneto wine-growing area

GRAPE VARIETY

Blend of white grapes

HARVEST PERIOD

Second decade of september

ORGANOLEPTIC CHARACTERISTICS

Colour: pale straw yellow.

Perlage: fine and persistent.

Bouquet: fresh and fruity, with hints of apple and pear combined with characteristic yeast notes reminiscent of bread crust.

Taste: fresh and dry, pleasantly soft and harmonious with a savoury finish.



PAIRING

Ideal throughout a meal, from hors d'oeuvres and first courses to meat dishes. It is a perfect accompaniment to the cuisine of the Treviso tradition.



10,5%
ALCOHOL
CONTENT

11g/l
RESIDUAL
SUGAR

5,2g/l

6°- 8°
SERVING
TEMPERATURE

PINOT GRIGIO DELLE VENEZIE DOC

PRODUCTION AREA

Treviso wine-growing area, DOC

GRAPE VARIETY

Pinot Grigio

HARVEST PERIOD

Second decade of september

ORGANOLEPTIC CHARACTERISTICS

Colour: bright yellow with copper reflections.

Bouquet: fresh and fruity, with hints of citrus and fresh fruit, particularly green apple. A delicate note of broom is also present.

Taste: full and harmonious, with good structure. soft and balanced, with the right acidity that gives freshness.



PAIRING

Ideal with lightly fried fish, but also perfectly accompanies savoury and mature cheeses.

12%

ALCOHOL
CONTENT

2g/l

RESIDUAL
SUGAR

5,5g/l

6°- 8°

SERVING
TEMPERATURE







Design by Snoodie Communicate

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