

Ca' Vescovado

Cason Brusa Prosecco Extra-Dry

The bouquet has notes of fresh acacia and peach flowers, accompanied by fresh fruit, such as green apple and pear. On the palate the wine is soft and fresh, with a good acidity and a light citrus note that combines with a pleasant sapidity on the finish.

100% Glera

Organic

Appellation	Prosecco DOC
Vineyard	The organically grown Cason Brusà vineyards, in Villanova, comprised of 15 hectares are located in the DOCG Lison-Pramaggiore area. The soil, due to its origins and position near the sea and waterways, is sandy and rich in salts and minerals.
Vinification	Early harvest of the grapes to maintain good acidity, which is essential to guarantee freshness. Traditional white vinification in temperature-controlled steel vats. The wine is then put into stainless-steel pressure tanks, called “autoclave” to undergo the secondary fermentation (Charmat Method). The process typically takes around 60 days.
Pairing	Perfect for all occasions, on its own, from light appetizers, fried fish to pastas topped with seafood.

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Ca’ Vescovado represents the perfect fusion between tradition and modernity. It was born from the combination of the twenty-year experience gained by the winemaker Gianmaria Riva, in a completely renovated and upgraded structure by the Barbisan family, a new extended family that continues to grow, a tradition that continues to renew.