

Ca Vegar Prosecco DOC Brut

**Grapes:**

Glera

Vinification:

Fermentation at 12 C° in stainless steel tanks for 2 weeks. Second fermentation is done adding the original must of glera grapes. It takes at least 1 month.

Refinement:

45 days in steel tank.

Wine profile:

Light pale yellow colour. Perlage is fine and persistent. The bouquet is intense, fruity with a rich scent of apple, lemon and grapefruit and a fragrance of wisteria in bloom and acacia flowers.

The taste is pleasantly acid, fresh and harmonious.



Company: **Ca Vegar**

Region: **Veneto**

Founded in: **1958**

Owners: **1100+ members of Vitevis Cooperative Group**

Cultivated Vineyards: **6900 acres in total, 1100 growers**

Ca' Vegar is the abbreviation of Cantina Veronese del Garda, the cooperative founded in 1958 in Castelnovo del Garda. The cooperative's core values of quality and sustainability are reflected in every step of the production process, from vineyard management to the final sale, ensuring each glass offers a unique sensory experience born from environmentally conscious decisions.

The vineyards, largely planted on mineral-rich, stony, and well-drained morainic soils, impart a distinctive character to the wines.

Cantina Veronese del Gardav experts work closely with all growers, sharing best practices to combine environmental care with the production of high-quality wines.

Every aspect, from the vineyard to the final bottling, is meticulously monitored by a dedicated team, leveraging both their deep knowledge and advanced technology to honor the land and its traditions while crafting exceptional wines for the world.