

Another important award for Malibràn winery with its listing in the Slow Wine Guide 2012 by Slow Food.

Valdobbiadene Prosecco Superiore Sottoriva 2010 has been awarded the so-called “coin” prize in the Slow Wine Guide. The Guide includes not only wines with excellent organoleptic properties but also wines that tell a story, the story of the territory they belong to and of the experienced hands that produced them. Wines with an interesting quality/price ratio.

“It’s a bottle-fermented first-class Prosecco, elegant and pervasive, characterized by good body, adequate acidity and clear final taste of ripe fruits. A modern reworking of a traditional wine.”, reported the Guide.

“We are really satisfied with the award received by our Sur-lie Sottoriva,” said Maurizio Favrel, the owner of the winery. “It’s the wine of the tradition, the wine we have always produced, the one we have given a modern take in recent years, combining the distinctive properties of territory, history and environment. A Slow Wine, indeed.”

Sottoriva 2010 and all other Malibràn sparkling wines can be tasted and experienced on Sunday, November 13th, on the occasion of “San Martino in cantina”, the Wine Tourism Movement’s traditional annual date in which the Italian wine cellars’ doors open to visitors.

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