

Casa Coste Piane

Wines



Prosecco di Valdobbiadene "Sur Lie" : Grapes are direct pressed, then racked to stainless steel and cold fermented until completely dry. The wine ferments for about 12 days then settles in tank for 4 months. A must (which is usually purchased) is then added to the wine and bottled immediately, where it re-ferments in bottle.