



MATIILDE

CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.
BIOLOGICO



PROSECCO MATILDE

A superior product

Elegant and balanced

Organic and heroic viticulture



DOCG

Denomination of Controlled and Guaranteed Origin is the highest designation of quality among Italian wines, guaranteeing the strictest attention to quality and tradition.

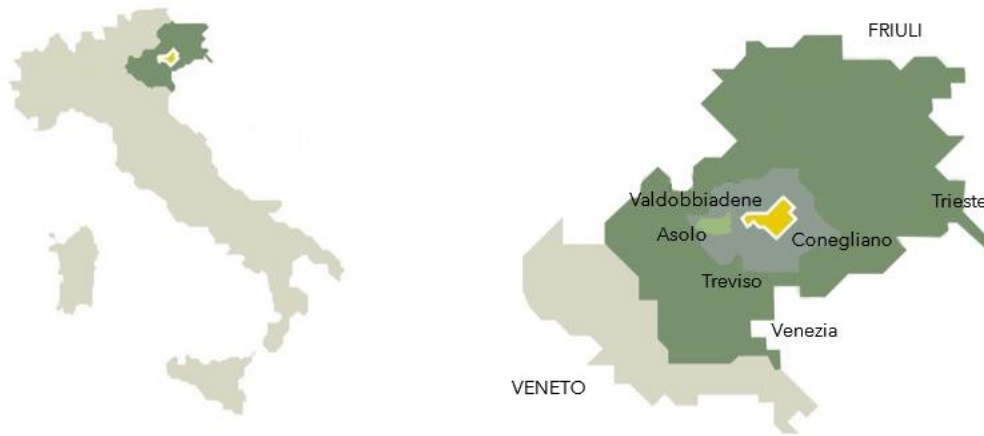
THE DENOMINATION AREA

The Conegliano - Valdobbiadene hills, with their steep South-oriented slopes, provide the best possible conditions to produce high-quality grapes.

UNESCO HERITAGE

The hills of Conegliano Valdobbiadene have become a UNESCO World Heritage Site in 2019 thanks to their beauty, their uniqueness, and the ability of their inhabitants to model them according to local traditions for centuries.





TERROIR

Our vineyard is located on one of the 43 RIVE, or micro-areas that meet the strictest quality criteria in the realm of Prosecco and transmit their unique specificities to the wine.



A FAMILY STORY

In the footsteps of our father, we look after the small vineyard that we have planted in 2016. Three originally urban brothers enthusiastically set off on the adventure of organic viticulture and superior winemaking!



GRAPES

The grapes used for Matilde are from a single *cépage* : the GLERA.

This variety, native to the hills of Conegliano - Valdobbiadene, has been cultivated for centuries in this area.

Its perfect ratio of sweetness to acidity makes it the ideal grape to produce natural sparkling wines.

The Matilde vineyard is 100% Organic and beyond.





PRUNING AND TYING

A sensitive task carried out by the family every winter.

The goal is to provide the vines with the comfort they need to grow and to limit their production in order to favour grapes' quality over quantity.



HARVESTING

The key moment we've been awaiting all year.

Grapes are strictly harvested by hand, in order to select the best ones and preserve their integrity until pressing.

Matilde unleashes the intense aromas of a 100% Glera Prosecco Superiore



CANTINA

To bring you Matilde, we have carefully selected our cantina : Perlage is in fact the only fully-bio and B-Corp certified cantina in the whole Prosecco region.



VINIFICATION

Natural and local yeasts, and little added sugar, as Glera is a naturally sweet grape variety. The Charmat vinification method preserves Prosecco's characteristic fresh and fruity aromas.



CELEBRATION!

Here is Matilde, in all her beauty, always ready to uncork a bottle and celebrate life with you.

The statue of Matilde originally symbolised the fall, the harvesting season. Today, she represents a lot more for us.

ARTWORK

Matilde loves the arts, and we are proud to have Charlie Masson's work, elegant and bright, beautifully adorning our bottles.





THE BOTTLES

We took care to choose a bottle that fitted our philosophy.

The Matilde bottle will be the most elegant guest of the aperitivo.



DELIVERIES

A nice retro feel and zero carbon emissions, combined : we deliver Matilde by bike !

The only CO² we like is in our bubbles...



TECHNICAL SHEET

IN THE WINERY

White vinification, with low temperature fermentations and Charmat method.

Alcohol level: 11.5 %

Residual Sugar:

Extra Dry
15 g/l

Brut
9 g/l

TO THE TASTE

Pale straw yellow colour with light green reflections.
Fruity, with hints of green apple, pear and white field flowers.
Harmonious and persistent full-bodied taste.

COMBINATIONS

Excellent aperitivo.
Wonderful with light starters
and moderately sweet desserts.

Organic Wine
Certified by
Valoritalia



A FEW REFERENCES

TERO - Brussels & Bièrges

BRUT - Brussels

MAINOR - Fregona

BOCCONDIVINO - Milano

BISTRO BARDO - Waterloo

CAFE DES MINIMES - Brussels

LES CAVES D'ALEX - Brussels

DUME - Torino

LE PETIT MERCADO - Brussels

BOTTEGA DEL PROSECCO - Valdobbiadene

KAZIDOMI .com

CORTILIA .com

SL EVENT

FAM EVENTS

DELIVERISTO - Northern Italy





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