



## PRIVATE NOSO

Valdobbiadene Prosecco Superiore D.O.C.G.

ZERO DOSAGE  
WITHOUT ADDED SULFITES  
**BRUT**

Careful and delicate agronomic management and continuous research have given rise to noSO the authentic expression of the Glera grape variety particularly suited to those who are sensitive to sulfites yet love excellence. The name points to the absence of added sulfites, the formula of which is SO<sub>2</sub>.

In particular, the noSO method requires delicate pressing, does not use sulfites or other allergens and is fermented with low sulfite producing yeasts during the first and second fermentation cycles. The wine is left on the yeasts for many months both for the base wine and for the sparkling wine. This ensures notable longevity in the bottle which allows the typical notes of great white wines for aging to emerge.

**Sulfites** 8 mg/L  
*(produced during fermentation)*

---

<b>Grape Variety</b>	100% Glera
<b>Vintage</b>	2014
<b>Bottles Produced</b>	6720
<b>Presa di Spuma</b>	December 18, 2015
<b>Bottled</b>	February 10, 2016
<b>Sugar Content</b>	0.5 g/L
<b>Alcohol Content</b>	11.5% vol

**WILSON DANIELS**   
SINCE 1978

Imported by Wilson Daniels | Saint Helena, California | [wilsondaniels.com](http://wilsondaniels.com)