

NAONIS

The Best Cellar in the heart of Friuli

NAONIS, pronounced "Now-Niece," is the ancient Roman name for our home city, Pordenone, and speaks of our land's historic winemaking expertise for the production of excellent white and sparkling wines. Established in 1931 as Cantina Sociale Cooperativa Destra Tagliamento, the Viticoltori Friulani La Delizia is family-owned, and also the largest wine-making facility of the Friuli Region.

The company has more than 500 family growers with 2000 hectares of vineyards that extend throughout the Friuli plain, within the renowned "Friuli Grave" and "Prosecco" D.O.C. These are areas historically dedicated to viticulture and to the production of wines with a strong identity and character, exported successfully in the major foreign countries. La Delizia is a leading researcher of viticultural and oenological practices. La Delizia uses an advanced guyot vine training system with a low yield per hectare, careful selection of the best fruit and then a natural fermentation in thermo-conditioned steel tanks. The last step is a long and quiet ageing on the yeasts for 6 months: these are the essential steps so that the wines can ripen and express the identity and the elegance of their origin area.



Prosecco DOC Brut



PROSECCO
Denominazione di Origine Controllata
BRUT

PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

WINEMAKING

This wine is obtained from grapes carefully selected directly at the vineyards. Such selection takes place in the respect of the utmost care and precision required by our wine experts. The base wine is added with selected yeasts and sugar, then takes place a fermentation under controlled temperature in pressured tank. After the filtration procedure the wine is bottled using modern technologies.

COLOUR

Straw yellow greenish tinges.

FRAGRANCE

Intense, fine, floral and fruity.

FLAVOUR

Pleasant, fresh and fragrant.

PERLAGE

Fine and persistent.

It is ideal as a meal opener. Especially indicated with fish courses.

6-8 °C - 11% vol.

Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle	750 ml
Packaging	12 bottles/carton
EAN-Code bottle	632974001464
EAN-Code carton	632974001471

La Delizia®

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find us

