



## Salamon Francesco

# Elysian Sui Lieviti NV

*Elysian Sui Lieviti by Francesco Salamon is a traditional-style sparkling wine, bottled on its lees for added complexity. It reveals notes of bread crust, citrus, and light yeast nuances. The palate is lively and textured, with fine bubbles and a savory, persistent finish.*

### Flavor profile

Pale straw color. Aromas of fresh fruits and bread crust. The palate is balanced with dry yeast flavors and fruity notes.

### Food pairing

This prosecco is great on its own or with light dishes such as salads and seafood.

### Tasting notes

Azienda Agricola Salamon Francesco was established in 1968, and at that time, the primary crops they grew were corn, wheat, soy, and a local grape variety called Raboso. However, with time, both the Veneto region and Salamon Francesco shifted their focus toward viticulture and started cultivating popular grape varieties like Glera and Pinot Grigio. They practice conventional farming methods with an awareness of sustainability.

### Winemaking

6 months in stainless steel tanks.

### Appellation

DOCG

### Region

Veneto

### Country

Italy

### Wine type

White

### Blend

Glera

### Vintage

NV

### Alcohol %

11

### Bottle size (ml)

750

### Soil

Soil Stony

### Vineyard

DOCG Conegliano Valdobbiadene