



## Exploring the Diversity of Prosecco Superiore DOCG

By Marisa D'Vari on August 7, 2018



**Enjoy Prosecco? Sure you do.** It is one of the most refreshing sparkling wines in the world. Prosecco is great to drink on its own, yet it pairs very well with food.

**How well?** Last night, Giulia Pussini and Cinzia Sommarvia of the Consorzio Tutela del Vino Congliano Valdobbiadene Prosecco DOCG region came all the way to New York, to a SoHo restaurant called Marche Maman to showcase how well the many different styles of their wine pairs with food.



Cinzia, pictured in the black dress with the blonde hair, spoke extensively about the different styles of Prosecco DOCG (Dry, Brut, Extra Brut) that are enjoyed at different times in the course of a meal.

The dishes had an Asian theme, with passed Hors d'Oeuvres including mini braised beef roll garnished with cilantro, for example, served with San Feletto Congliano Valdobbiadene Prosecco Superiore DOCG Brut, and the appetizer of steamed pork buns served with Nani Rizzi Valdobbianene DOCG Brut.

The Dry and Extra Dry wines (sweeter) were served with the assortment of Asian themed dishes served family style with the main entrée. All were delicious, and the dry style was a personal favorite as I find them richer than the others. Asian food is a delightful way to showcase the diversity of Prosecco DOCG, yet why stop there? Next time I visit an Indian restaurant, this is what I will try!

