

CECILIA BERETTA

PROSECCO CONEGLIANO VALDOBBIADENE DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA BRUT MILLESIMATO

SOIL

For over two centuries, the production area of Prosecco extends between the two cities of Conegliano and Valdobbiadene, within the hillside area of the province of Treviso.

WINEMAKER'S NOTE

The Prosecco Spumante Brut Millesimato is a very versatile style of Prosecco that will match well different type of dishes and it's also perfect on its own. It is of pale lemon color with a persistent perlage. The bouquet is intense and fruity with aromas of tropical fruit, acacia and notes of white flowers. On the palate is refreshing with a crisp acidity and notes of citrus fruits.

FOOD PAIRING

The perfect aperitif, or a great way to start a meal that will also accompanies light dishes like a chicken salad or other pasta dishes. Serving temperature: 7-9° C.

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Through Cecilia Beretta, Famiglia Pasqua aims to recapture the force and personality of the traditional wines of the Valpolicella and Soave areas, which are the precious products of a unique and original history and culture.



Gauge pressure:
<5.5 bar

Alcohol by volume
11%

Grapes/Blend
Glera 100%

PH
3,27

Total acidity
5,50 g/l

Residual sugar
9,8 g/l