

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

SEMI-SPARKLING

WINEMAKING

The Prosecco grapes undergoes fermentation after light maceration on the skins at a controlled temperature. Then the product is cleaned and stocked in stainless steel tanks. Second fermentation to obtain the sparkling complexity is carried out in pressure tanks by adding selected yeasts.

WINEMAKER'S NOTE

Straw-yellow colour with delicate floral notes, hints of apple and the grape variety's typical bitter finish.

FOOD PAIRING

This wine can stand alone as a delightful aperitif or be paired with all the starters or with fish dishes. To be served cold at 8° C.

PARTY LIKE AN ITALIAN

A range of light, fresh, semi-sparkling wines, vinified to highlight their fruitiness and fragrance. They are perfect for aperitifs, brunch or informal family celebrations.



Geographic area

Hills of
Valdobbiadene,
Treviso

Alcol

11%

Grape/Blend

Glera 100%

PH

3.10

Total acidity

6.0 g/l

Harvesting period

Mid September

Residual sugar

10.50 g/l