



PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

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.

SAN ZENO is a careful selection that includes wines from Italy's finest wine-producing regions.



Geographic Area
Province of Treviso

Alcohol
11 %

Grapes/Blend
Glera 100%

PH
3.35

Total acidity
6.00 g/l

Harvesting period
Mid September

Residual sugar
3.7 g/l