WINE NAME

Prosecco

Denominazione di Origine Controllata

WINE TYPE

Sparkling wine

LOCATION OF THE VINEYARD

Veneto and Friuli Venezia Giulia, Prosecco DOC Area

POSITION AND TYPE OF SOIL

The vineyards are located in the region's finest winemaking areas in the Alpine foothills, characterised by a largely temperate climate

GRAPE VARIETY

Glera

ALCOHOL CONTENT

10.5% vol.

RESIDUAL SUGARS

12 g/l

ACIDITY

5.5 g/l

WINE MAKING PROCESS

Grapes harvested at optimal ripeness, subsequent selection in the winery

CAPACITY / BOTTLE SIZE

0.375 lt. - 0.75 lt.

COLOUR

Pale yellow with delicate greenish hues

BOUQUET

Fresh and subtly aromatic on the nose. The finish reveals floral notes and subtle fruity hints of pear and apple

TASTE

Very palatable with a delicately perfumed aftertaste of jasmine

MATCHES WITH

Perfect served chilled as an aperitif, it is ideal with nibbles and light dishes. Potato croquettes, salmon canapés and raw vegetables all pair excellently with this sparkling wine

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

SOLATIO

PROSECCO DOC

Vino Frizzante

