CASA MANGONI

Vino frizzante Prosecco DOC



TYPE OF WINE

Semi sparkling white wine

MAIN GRAPES

Glera and other permitted grape varieties suitable for the sparkling-making

PRODUCTION AREA

Grapes from the DOC area, located between the Regions Veneto, Trentino and Friuli-Venezia Giulia (North-East Italy)

SOILS

Volcanic origin, mainly clayey-limestone, rich in minerals and micro-elements, which promote the production of grapes really suitable for the sparkling and semi-sparkling wine.

HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Pale straw yellow with greenish hints, lightness and liveliness perlage.

BOUQUET

Fresh and typical aromatic quality, rich in fruity perfumes, with notes of apple, pear and citrus, and floral nuances.

TASTE

Dry and full, harmonic and well balanced, pleasantly fresh with a pleasant fruity after taste of Williams pear and green apple.

FOOD PAIRING

Excellent as an aperitif and ideal for the whole meal. Best with light appetizer, fish dishes and white meats also grilled and cheeses. Suggested with dry pastry.

SERVING SUGGESTION

8-10°C

[Reggiana (75 cl)], [10,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

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