

## 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]

