

Il Prosecco

WINEMAKING TECHNIQUE

Absolutely without the skins with very gentle crushing of the fruit and no maceration.

Second fermentation at 14°C followed by four months lees contact in sealed stainless steel surge tanks with periodical swirling in order to favour the lysis of the yeasts.

WINE

Persistent, very fine and well-sustained perlage and brilliant straw yellow colour with greenish highlights.

Fresh and fruity fragrances of apple, white flowers and bread crust. Round, lively and slightly aromatic palate with a touch of tartness and very good length.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: a classic aperitif that can also accompany fish-based starters and is delicious with cheese.

BASE VARIETY

Glera

DOC ZONE

Prosecco

PRODUCTION ZONE

Hills of the DOC Prosecco

HARVEST PERIOD

End of September

ALCOHOL CONTENT

About 11% vol.



Serving
temperature:
8 °C

