



## PROSECCO DOC MILLESIMATO BRUT SPARKLING WINE

*Production zone:* Italy Veneto

*Method:* a delicate sparkling wine achieved through fermentation in small stainless steel tanks at a controlled temperature of 15/17 °C for approximately 45 days.

*Froth:* copious and ethereal; fine, lingering perlage.

*Colour:* dull straw.

*Scent:* fruity with a delicate bouquet, aromatic and extremely elegant.

*Flavour:* clean and velvety with just the right balance.

*Alcohol:* 11% Vol.

*Total acidity:* 5.5 g/l

*Residual sugar:* 1.4 %

*Aphrometric pressure:* 5 atm a 20° C.

*Serving temperature:* 6-8° C.

*Serving suggestions:* an excellent aperitif, delicious with fish starters.

*Stemware:* champagne glass

*Storage:* in a cool, dry place. Transfer to fridge a few hours before serving.