



PROSECCO SUPERIORE DOCG BRUT SPARKLING WINE

Production zone: Italy Conegliano-Valdobbiadene

Method: a delicate sparkling wine directly achieved through second fermentation in small stainless steel tanks at low temperature. The entire process lasts approximately 45 days.

Froth: copious and ethereal; fine, lingering perlage.

Colour: bright straw with light greenish highlights.

Scent: intense, quite complex with aromatic hints of pears, apples and citrus fruit.

Flavour: the harmonious and lively freshness results in a crisp and dry finish on the palate.

Alcohol: 11% Vol.

Residual sugar: 1 %

Aphrometric pressure: 5 atm a 20° C.

Serving temperature: 6-8° C.

Serving suggestions: perfect as an aperitif, ideal with fish dishes, or as in the local tradition, with all courses.

Stemware: champagne glass

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