



PROSECCO DOC BRUT SPARKLING WINE

Production zone: Italy Veneto

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 elegant greenish highlights.

Scent: fine and elegant with aromas of white pulp fruit such as apples and pears, and hints of citrus fruit.

Flavour: clean and soft, reminiscent of green apples.

Alcohol: 11% Vol.

Residual sugar: 1.2 %

Aphrometric pressure: 5 atm a 20° C.

Serving temperature: 6-8° C.

Serving suggestions: ideal with fish starters, perfect with seafood risotto and fish fry.

Stemware: champagne glass

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