



## PROSECCO DOC SEMI-SPARKLING WINE STRING CORK

*Production zone:* Veneto

*Method:* first fermented in steel tanks, the wine then undergoes second fermentation in tanks to the short Charmat method which preserves the freshness of the scents.

*Froth:* semi-sparkling Prosecco is distinguished by its subtle carbon dioxide content, subdued froth and delicate perlage typical of this wine.

*Colour:* straw animated by lots of tiny, ethereal bubbles.

*Scent:* rich in floral and fruity hint.

*Flavour:* a typical vivacious flavour that on the palate triggers a lingering sensation of freshness.

*Alcohol:* 10.5% Vol.

*Residual sugar:* 1 %

*Aphrometric pressure:* 2.5 atm a 20° C.

*Acidity:* 5 g.

*Serving temperature:* 6-8° C.

*Serving suggestions:* suitable throughout the meal.

*Stemware:* tulip-shaped glass

*Storage:* in a cool place at a temperature no higher than 15 °C.