



PROSECCO DOC PROSECCO DOC

Tasting notes

Essence

Fresh sparkling wine with all the harmony and fragrance of the vine. It has floral hints and is not too dry. This feature makes it smooth on the palate.

Visual test

Bright straw yellow colour. The perlage is fine and persistent with a particular sensation of liveliness and elegance.

Olfactive test

Very delicate bouquet, fresh and harmonious with hints of bread, oranges and lemons.

Tasting test

Aromatic, dry and delicate, smooth, fresh and pleasant.

Technical notes

Grape varieties

Highly selected Prosecco grapes.

Area of Production

The DOC area of Prosecco.

Vinification

After the harvest, the grapes are softly pressed and vinified in white, that is without the skins at a controlled temperature of 18°C. Care is paid to the fermentation temperature to exhalt at the maximum the aroma of the Prosecco.

Refining

Martinotti method for slow fermentation in large closed tanks at 15 - 18°C.

Alcohol content

11°

Size

cl.75

Service notes

Food Pairing

Perfect aperitif, very versatile with light pasta and rice dishes, fresh cheeses and seafood. Also with desserts, biscuits and cantuccini. Excellent in cocktails.

Serving temperature

8-10° C

Glass

Flute

Conservation

The ideal conservation of wine is in cellars with a temperature between 11-15° C, without thermal differences. Shaded lighting without use of neons. Humidity around 65-70%. Do not conserve other foodstuffs with intense or penetrating fragrances.