



PROSECCO BRUT D.O.C.

sparkling wine

TASTING NOTES

Delicate and fruity with a hint of honey, Candoni Prosecco is crisp and clean in the mouth with a pleasant acidity that leaves behind a delicious and persistent freshness with a dry, well-balanced taste.

BEST WITH

This is a wine suitable for every occasion. Most sashimi and sushi dishes go beautifully with Prosecco wine.

FINISHED WINE

Varietal Content: 100% Prosecco - Veneto Region

Appellation: D.O.C. VENETO

Alcohol level: 11% by volume

Content: 750 ml / 6 units in a case

HOW TO SERVE IT

In order to appreciate this wine at its best, the bottle should be taken out of the cellar and immersed for about half an hour in an ice-bucket. The ideal temperature to drink this wine is 42.8° F - 46.4° F . The bottle should be carefully uncorked making sure the wine does not gush out. The best glasses to use are clear, transparent crystal flutes.

CONSERVATION

Candoni Prosecco shouldn't be aged and is best drunk fresh. The bottles should be laid horizontally in a cool, dark, humid wine cellar.

VINEYARD & WINEMAKING NOTES

Candoni Prosecco is produced in the flourishing vineyard nestled in the midst of the hilly Prosecco district close to the historic city of Conegliano in the Veneto Region in Italy. The grapes are picked when they are still a little bit ripe to maintain the freshness of the product. Prosecco is made with the Charmat Method, which consists of a double fermentation in which the second fermentation is in large stainless steel pressurized tanks. The wine is then bottled under pressurized conditions leaving no yeast. This creates a refreshing, clean, full sparkling fruity product.



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