



Full of taste and sparkling with possibilities, our Prosecco is ready to start a celebration or bring a touch of playful, delicious elegance to any occasion. Pair the flavorful fun of this versatile wine at any table from sunny brunches to midnight desserts.

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## TASTING NOTES

Fresh and exquisitely balanced, straw-yellow in color, it has a delicate aroma of green apples and white flowers. The flavor is quiet but very fresh,



## TECHNICAL INFORMATION

Upon pressing of the grapes and first fermentation, the base wine is transferred into pressure tanks to re-ferment with the aid of selected yeasts for 18-20 days, at a temperature of 57-60° F. When the desired pressure has been reached, the mass is chilled to 25° F to stop the fermentation and stabilize the wine. The mass is then kept at a controlled temperature of 41-44° F for at least one month to encourage natural maturation in contact with the lees. When the process is complete, the wine is filtered and bottled isobarically, without coming into contact with air.

**Grapes:** Glera

**Production area:** Municipality of Treviso and Venezia, Prosecco DOC, Italy

**Alcohol level:** 11.50%

**Serving temperature:** 46-50 °F

**Recommended glass:** Medium-sized, tulip-shaped glass, narrowing towards the rim

**Altitude:** 0-1,315 ft. above sea level

**Type of soil:** Shallow morainic

**Vine Training system:** Sylvoz and Guyot

**Plant density:** 1,215-1,620 vines per acre

**Harvest period:** First half of September

**Aging potential:** 1-2 years; best enjoyed as fresh as possible

**Format (GL):** 750 ml Bottle