

Prosecco DOC Frizzante

Prosecco DOC

Variety: 100% Glera.

Harvest: September.

Vinification: Off the skins, i.e. white, at controlled temperature. Pris de mousse takes place in pressure tanks at low temperature.

Tasting Notes: colour, pale straw yellow with jade highlights. Fine, lingering perlage. On the nose, intense and fruity with hints of apples, lemons and pink grapefruit; wisteria flowers and acacia are the overriding floral notes. In the mouth, pleasant acidity, fresh with a good structure; gratifying, aromatic end taste.



Bottle pressure: 2,5 atm

Residual sugar: 10 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L

