CAVAZZA

STORIE DI VIGNA DAL 1928

PROSECCO

Prosecco Frizzante DOC (semi-sparkling)

FRIZZANTI

Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

TECHNICAL INFORMATION

AREA OF ORIGIN	Berici Hills in the province of Vicenza, Veneto.
SOIL TYPE	Mix of limestone and clay.
VARIETAL	Prosecco
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	5 years
HARVEST PERIOD/METHOD	Second half of August.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Without the skins for about 3 days in stainless steel tanks at thermostatically controlled temperature of 18°C/65°F.
FOAMING	10-15 days
FINING	In autoclave for 1 month to enrich and maintain the perfect natural sparkling.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	10,5% Vol.
RESIDUAL SUGAR	11,5 g/l
TOTAL ACIDITY	5,8 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Pale straw yellow with soft greenish hues.
PERLAGE	Persistent and fine clean sparkles.
BOUQUET	Delicately fruity bouquet with characteristic aromas of green wild apple.
TASTE	Fine freshness on the palate, with a persistent clean sparkling taste.
SERVING TEMPERATURE	6-8°C/ 43-47°F
SERVING SUGGESTIONS	Perfect as an aperitif, or it also pairs well with most light dishes throughout the meal, particularly with fish and vegetable courses, crisp summer salads and most pasta dishes. Also try with sushi and sashimi.
BOTTLE SIZE	℮ 750 ml
CLOSURE	Screw-cap

HOW TO DESCRIBE ON WINE LIST

PROSECCO FRIZZANTE DOC
(semi-sparkling white wine, Veneto Region)

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