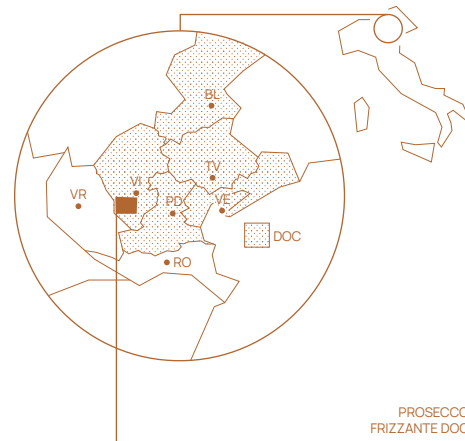


Prosecco | Prosecco Frizzante DOC



100% Glera, cultivated in the vineyards owned by the family since the nineties, it is vinified in tank method. From our family's vineyards, a Prosecco with hints of crab-apple and acacia flowers.



	SIGHT Straw yellow.	SMELL Fruity and light hints of lime.	TASTE Apple and white acacia flowers.	
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TECH INFO	ORIGIN Made in the hillsides of Lonigo (Vicenza)	AVERAGE AGE OF VINES 10 years
	REGION OF PRODUCTION In the DOC Prosecco area	HARVEST Second half of August.
	SOILS Alluvial soils, originated by volcanic and calcareous rocks	WINEMAKING The grapes are fermented in stainless steel at 16 °C. The wine is tank fermented for one month before bottling.
	GRAPE VARIETY Glera 100%	
	TRAINING SYSTEM Guyot	

ANALYTICAL CHARACTERISTICS	ABV 10.5%
	SUGAR RESIDUAL 11.5 gr/lit
	TOTAL ACIDITY 5.8 gr/lit

ORGANOLEPTIC PROPERTIES	Pale yellow, the nose is juicy, with notes of pear, peardrop and honey-suckle. The palate is dry, with a pleasant freshness and a smooth perlage that supports the sip.
	SERVING At 6-10 °C
	PAIRINGS Perfect as an aperitif, with cheese and salami and delicate fish dishes.
	VOLUME e 750 ml

