



Prosecco Brut Sparkling Wine

APPELLATION DOC





ALCOHOL LEVEL 11% vol.



VINIFICATION

The grape juice, extracted through gentle pressing, goes through an initial fermentation at a controlled temperature of 10°C. Next, the wine is moved into pressurised stainless steel tanks where it becomes sparkling using the traditional Charmat method.

COLOUR

The color is a bright, pale straw-yellow with a fine, clear foam and very delicate effervescence.

BOUQUET

Beautifully vibrant, intensely fruity, and aromatic, featuring notes reminiscent of wisteria flowers and Winesap or Jonathan apples.

FLAVOUR

Exceptionally balanced and enticing, featuring the subtle almond undertones characteristic of Glera.

SERVING TEMPERATURE

To be served at 6° - 8° C. $(43^{\circ}$ - 46° F).

FOOD MATCHES

Enjoyable as an aperitif or for celebrating special occasions with friends. It also pairs well with the entire meal for those who appreciate an aromatic touch.