



## Prosecco Millesimato



**APPELLATION**  
DOC



**GRAPES**  
Glera



**ALCOHOL LEVEL**  
11% vol.



**BOTTLE SIZE**  
200 ml - 750 ml

### VINIFICATION

The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 10° C. (50° F.). The base wine is then transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

### COLOUR

Bright pale straw-yellow; a fine, clear mousse with a very delicate perlage.

### BOUQUET

Attractively intense; very fruity and aromatic, with hints of wisteria flowers and Rennet apples.

### FLAVOUR

Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera.

### SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

### FOOD MATCHES

An excellent aperitif, Prosecco can be served throughout the meal - including dessert - as long as the dishes are not too strongly flavoured. It is ideal with starters like bruschetta, salads, light pasta and Pizza, in particular vegetarian ones.