



Name and Denomination

Bio-Vegan Spumante Prosecco Extra Dry Vino D.O.C.

Grape variety

glera from 85% to 100%; in addition, according to guidelines, Chardonnay, Pinot bianco, and Pinot grigio are allowed up to maximum 15 %.

Alcohol content 11% vol.

Optimal serving temperature 4-6°C

Gastronomic matches

excellent alone as an aperitif with assorted appetizers. Suitable for accompanying all fish dishes, pasta dishes, and risottos, especially with vegetables; also a good match for white meat.

Origin

the Provinces of Treviso, Padua, Belluno, Venice, and Vicenza for Veneto Region, and the Provinces of Gorizia, Pordenone, Trieste, and Udine for Friuli Venezia Giulia Region.

Winemaking

accurately harvested Glera Bio-Vegan grapes reach the cellar, where they are transformed into must in which primary fermentation takes place, followed by decanting stages to clarify the wine that will later become spumante (sparkling) with the foam-formation stage.

Sparkling wine technique

the sugar needed for foam formation is added to the "base" wine before the same is placed in an autoclave where secondary fermentation takes place to reach required overpressure. It is right then that 47 Anno Domini Prosecco D.O.C. Spumante Bio-Vegan is born.

Storage and ageing

must be stored in a cool and preferably dark place, top aromatic freshness is released within the first year of bottling.

Colour

straw yellow, fine and persistent bubbles.

Bouquet

genuine, sharp, refined scents, with several fruity and flowery notes.

Flavour

pleasant lingering tactile carbonated feeling, followed by an appealing harmony balancing acidity and the sugary part, excellent length and persistence.