

Prosecco Frizzante DOC  
Sparkling Wines



lightly scented wine combining  
appealingly acid taste and fruity  
nose, the outcome of ageing with  
harsh daynight temperature  
excursion; Veneto's aperitif par-  
excellence



### Name and Denomination

Prosecco D.O.C. Vino Frizzante

**Grape variety** 85% Glera, and, as required by the law, up to a 15% of the following grapes: Chardonnay, Pinot Bianco, Pinot Grigio, Pinot Nero vinified in white, Verdiso, Bianchetta Trevigiana, Perera, long glera all the grapes are harvested in our vineyards.

**Alcohol content** 10,5% vol.

**Optimal serving temperature** 8-12°C

### Gastronomic matches

a classic Venetian aperitif, ideal with all meat-based starters, sausages, seafood salad and fish and shellfish pasta and rice courses. Perfect with white meats, grilled, boiled or fried fish.

### Origin

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

### Winemaking

selected and healthy grapes; winemaking in 4 days in steel tanks. After the alcoholic fermentation, it is put into pressurised vats at a controlled temperature for the secondary fermentation. The wine is then filtered and decanted before being bottled.

### Storage and ageing

in the cellar, at controlled humidity and a temperature of 10-12°C. It is recommended that it is always drunk young, within 1 year of purchase.

### Colour

straw yellow.

### Bouquet

pleasant, light, fine and delicate, fruity, with a characteristic bouquet of apple.

### Flavour

dry and velvety, fresh, vibrant and fruity, full-bodied, harmonic, excellent acidity and alcohol, excellent long-lasting flavour, to be drunk young.

### Packaging

in 75 cl tappo raso bottles with standard corks in boxes of 6.

### The Winemaker's notes...

contrary to usual, this year we had smaller grapes, which allowed us to make a wine that's even more intense and delicate in terms of its bouquet. We achieved the desired result by paying considerable attention during the pressing stage, using less pressure.

### Prizes

