



## Prosecco Brut Sparkling Wine




 **APELLATION**  
DOC

 **AREA**  
Veneto

 **GRAPES**  
Glera

 **ALCOHOL LEVEL**  
11% vol.

 **BOTTLE SIZE**  
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 grapes.

### SERVING TEMPERATURE

To be served at 6° - 8° C. (43° - 46° F).

### FOOD MATCHES

Excellent as an aperitif or for toasting special events with friends. It also accompanies the entire meal for those who enjoy an aromatic touch.