



Prosecco DOC Cuvée 1821

Extra Dry



APELLATION
DOC



GRAPES
Glera



ALCOHOL LEVEL
11% vol .



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

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

Serve at 5° - 7° C. (41° - 45° F.).

FOOD MATCHES

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