

ORGANIC

PROSECCO DOC MILLESIMATO

Type of grapes: Glera (Prosecco)

Production area: Asolo and Valdobbiadene

Cultivation: Sylvoz

Harvest: by hand during the first ten days of September

Vinification: Charmat method (30 days in inox tank)

ANALYSIS

Alcohol content: 11,5 %

Sugar: 11 g/l

Appearance: straw yellow

Aroma: green apples, sliced pears and fresh peaches

Characteristics: light-bodied with crisp acidity and a clean, easy palate. Fresh and dry

Pairings: perfect for aperitifs, fries, savory pies, truffles and aged cheeses

Serve at 6/8° C (42/46 F)

