



Prosecco D.O.C. **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.

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.

Alcohol content 11% vol.

Optimal serving temperature 8-12°C

Gastronomic matches

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

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.