



Prosecco

Denomination of Origin Controlled

Brut



Origin: it comes from the sinuous hills of the Valdobbiadene area, where historically, the Glera variety expresses its highest quality

Method: Charmat, with refermentation in autoclave, maturation on yeast 1-2 months

alcohol: 11,5% vol

sugar: 8 g/L

characteristics: light and delicate sparkling wine, dry taste and strong aroma; prevails the sour note, making it ideal as an aperitif or in combination with fatty foods such as cured meats and sausages or medium-aged cheeses
Serve at 6/8°C

