



PROSECCO

D.O.C. SPARKLING WINE

MILLESIMATO BRUT NATURE

WINE CHARACTERISTICS

Pale straw yellow with delicate mousse.

A revealing aroma with pronounced ripe notes of lush apples followed by hints of banana and pineapple.

Salty onset and mouthfeel accentuated by lovely ripe apples, marked by a creamy and clean finish.

RECOMMENDED WITH

It is an excellent companion to hors d'oeuvres, as well as a commendable choice for any occasion.

SERVING TEMPERATURE

8-10 °C: 45-50 °F

AWARDS

James Suckling, 90 pt.

Bibenda, 3 Bunches

Vinibuoni d'Italia, 4 Stars

Vini d'Italia del Gambero Rosso,
2 Glasses

Falstaff, 91 pt.

SOIL	Gravelly of alluvial foothill origin.
GRAPES	Pure Glera grape.
GROWING SYSTEM	Guyot.
HARVEST	First fortnight of September.
VINIFICATION	White vinification. First fermentation occurs in steel vats at controlled temperature, where indigenous yeasts are added. The wine becomes bubbly inside low temperature pressure tanks (Charmat method).
FINING	In bottle.