



PROSECCO FRIZZANTE DOC

Organoleptic notes and food pairing

Refined and elegant bouquet. Taste with a marked consistency with the easy drinkability of Prosecco and a striking hint of glycerin. An excellent aperitif although it is also ideal throughout the meal, being highly digestible, excellent with all fish-based dishes.

Grapes: Prosecco

Terrain type:

flat land with gravelly substrata covered in earthy material

Cultivation system: modified Sylvoz

Density: 3000 plants per hectare

Harvest method: manual

Bottle type: 0,75 l

Vinification:

soft pressing, static decantation, fermentation in stainless steel, second fermentation using the Charmat process in autoclave with selected yeasts at a controlled temperature for 2 months.