

Prosecco DOC Frizzante

The Frizzante version of Prosecco is easy to drink, pleasantly fresh, aromatic, lively on the palate, with a delicate foam and fine-grained perlage. Perfect as an aperitif and as an accompaniment for finger food, as well as pasta, pizza, salads and soups.

TECHNICAL INFORMATION

Classification	Prosecco DOC
Grape variety	Glera
Area of origin	Treviso - Veneto
Harvest period	August - September
Winemaking process	In thermo-conditioned stainless steel tanks.
Alcoholic fermentation	10 days at controlled temperature
Foaming	30/40 days in autoclave
Sparkling winemaking method	Martinotti-Charmat

TASTING NOTES

Perlage and color	Fine and persistent perlage. Bright yellow color with greenish reflections.
Bouquet	Acacia flowers and golden apple.
Taste	Fresh, pleasant, delicate and well-balanced.
Food pairings	Delightful as an aperitif and as an accompaniment for finger food, as well as pasta, pizza, salads and soups.
Serving temperature	6-8° C

ANALYTICAL FEATURES

Alcohol	10,50% alc. / Vol
Dosage	11/12 gr./l
Total acidity	5-6 gr. / l



ON WINE LIST

Name	Prosecco DOC Frizzante - Organic and Vegan Wine
Number	ART. 456 String closure ART. 455 Crown cap

